

Glucoamylase enzyme for crust

Cat. No. BAK-1714

Lot. No. (See product label)

Introduction

Description Glucoamylase Enzyme for crust applications, optimized for starch breakdown and improved baking performance. Ideal for food science and industrial research. Creative Enzymes delivers high-quality products.

Applications Extend Shelf Life

Synonyms Glucoamylase; enzyme for crust; Glucoamylase enzyme for crust; for crust; Extend Shelf Life; light-flour enzyme; glucoamylase enzyme; BAK-1714

Product Information

Appearance powder or liquid

CAS No. 9032-08-0

Usage and Packaging

Package 25kg/paper barrel (powder form), 30kg/polyster barrel (liquid form).