Creative Enzymes®

α-amylase for baking

Cat. No. BAK-1715

Lot. No. (See product label)

Introduction

Description	An alpha-amylase enzyme used to produce maltose and dextrins that improve fermentation, baking volume, crumb structure and softness.
Applications	Extend Shelf Life
Synonyms	alpha-amylase for baking; alpha-amylase; Extend Shelf Life enzme; BAK-1715

Product Information

Appearance	powder or liquid
CAS No.	9000-90-2

Usage and Packaging

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