

Enzyme blend for flour

Cat. No. BAK-1716

Lot. No. (See product label)

Introduction

Description

Hemicellulase and alpha-amylase activity acts on flour pentosans and starch to improve dough elasticity and volume of yeast-raised baked goods.

Applications

Extend Shelf Life

Synonyms

flour; for flour; Enzyme blend for flour; Hemicellulase and alpha-amylase; Extend Shelf Life; improve dough elasticity; dough; dough elasticity; BAK-1716

Product Information

Appearance

powder or liquid

Usage and Packaging

Package

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