

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).