

## 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).