

## Enzyme blend for dough

Cat. No. BAK-1717

Lot. No. (See product label)

### Introduction

#### Description

Powder enzyme blend used in flour, pre-mixes and bread improvers to reduce viscosity of dough gluten/pentosan complexes. It enhances dough-rising capacity, increases loaf volume, and improves crumb structure.

#### Applications

Retain Freshness

#### Synonyms

dough; Enzyme blend for dough; Retain Freshness; flour enzyme; enhances dough-rising; enhances dough-rising capacity enzyme; increases loaf volume enzyme; loaf volume; BAK-1717

### Product Information

#### Appearance

powder or liquid

### Usage and Packaging

#### Package

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