

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).