

## Hemicellulase for baking

Cat. No. BAK-1721

Lot. No. (See product label)

### Introduction

#### Description

The hemicellulase acts on flour pentosans to improve the elasticity of dough gluten/pentosan complexes, enhance dough stability and strength, loaf volume, and crumb structure.

#### Applications

Gluten Strengthening

#### Synonyms

Hemicellulase for baking; hemicellulase; Gluten Strengthening; Gluten; BAK-1721

### Product Information

#### Appearance

powder or liquid

#### CAS No.

9025-56-3

### Usage and Packaging

#### Package

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