

Protease for baking

Cat. No. BAK-1723

Lot. No. (See product label)

Introduction

Description A protease enzyme used to produce food-protein hydrolysates with reduced viscosity, improved solubility, flavor, nutritional, and emulsifying characteristics.

Applications For Biscuits and Crackers

Synonyms Protease for baking; granulated protease enzyme; For Biscuits and Crackers; BAK-1723

Product Information

Appearance powder or liquid

Usage and Packaging

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