Creative Enzymes®

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).