

## Glucoamylase for baking

Cat. No. BAK-1726

Lot. No. (See product label)

### Introduction

#### Description

High-quality Glucoamylase for baking applications, designed to enhance starch hydrolysis and improve product quality. Perfect for industrial and food science research. Creative Enzymes ensures reliable solutions.

#### Applications

Increased Softness

#### Synonyms

Glucoamylase; Glucoamylase for baking; glucoamylase enzyme; Increased Softness enzyme; BAK-1726

### Product Information

#### Appearance

powder or liquid

#### CAS No.

9032-08-0

### Usage and Packaging

#### Package

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