Creative Enzymes®

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).