Creative Enzymes®

Enzyme blend for flour proteins

Cat. No. PRO-1825

Lot. No. (See product label)

Introduction

Description	This food-grade , non-synthetic, and organic-certifiable enzyme blend is used to hydrolyze soya, pea, yeast, maize and wheat flour proteins, producing high-quality functional protein hydrolysates.
Applications	Vegetable Proteins

Product Information

Appearance	powder or liquid

Usage and Packaging

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