

## Bacterial hemicellulase

*Cat. No.* GRAIN-2515

*Lot. No.* (See product label)

### *Introduction*

**Description** A bacterial hemicellulase that is a dough-conditioning enzyme preparation. It's hemicellulase (pentosanase) activities acts on flour pentosans to soften and reduce the viscosity of bread doughs and batters.

**Applications** Grain Processing

**Synonyms** Bacterial hemicellulase; Grain Processing enzyme; hemicellulase; Grain; GRAIN-2515

### *Product Information*

**Appearance** powder or liquid

**CAS No.** 9025-56-3

### *Usage and Packaging*

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