

Glucoamylase enzyme for crust

Cat. No. BAK-1714 Lot. No. (See product label)

Introduction

Description	Glucoamylase Enzyme for crust applications, optimized for starch breakdown and improved baking performance. Ideal for food science and industrial research. Creative Enzymes delivers high-quality products.	
Applications	Extend Shelf Life	
Synonyms	Glucoamylase; enzyme for crust; Glucoamylase enzyme for crust; for crust; Extend Shelf Life; light-flour enzyme; glucoamylase enzyme; BAK-1714	
Product Information		

Appearance	powder o	⁻ liquid
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CAS No. 9032-08-0

Usage and Packaging

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