

Hemicellulase for baking

Cat. No. BAK-1721

Lot. No. (See product label)

Introduction

Description The hemicellulase acts on flour pentosans to improve the elasticity of dough gluten/pentosan complexes, enhance dough stability and strength, loaf volume, and crumb structure.

Applications Gluten Strengthening

Synonyms Hemicellulase for baking; hemicellulase; Gluten Strengthening; Gluten; BAK-1721

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).