

## Protease for baking

*Cat. No. BAK-1723*

*Lot. No.* (See product label)

### **Introduction**

**Description** A protease enzyme used to produce food-protein hydrolysates with reduced viscosity, improved solubility, flavor, nutritional, and emulsifying characteristics.

**Applications** For Biscuits and Crackers

**Synonyms** Protease for baking; granulated protease enzyme; For Biscuits and Crackers; BAK-1723

### **Product Information**

**Appearance** powder or liquid

### **Usage and Packaging**

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