

## Glucoamylase for baking

*Cat. No.* BAK-1726

*Lot. No.* (See product label)

### *Introduction*

**Description** High-quality Glucoamylase for baking applications, designed to enhance starch hydrolysis and improve product quality. Perfect for industrial and food science research. Creative Enzymes ensures reliable solutions.

**Applications** Increased Softness

**Synonyms** Glucoamylase; Glucoamylase for baking; glucoamylase enzyme; Increased Softness enzyme; BAK-1726

### *Product Information*

**Appearance** powder or liquid

**CAS No.** 9032-08-0

### *Usage and Packaging*

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