



**Buckton
Scott
Deutschland**

Specification	DATE:	13.03.2026
Enconzym 25 BA Bacterial alpha amylase	Product Code:	26EU1022BA

Description
Enconzym 25 BA is an Enzyme preparation for food use containing alpha-amylase derived from a selected strain of Bacillus amyloliquefaciens. Enconzym 25 BA is a bacterial alpha amylase that can randomly hydrolyze gelatinized starch, amylose and amylopectin into dextrans.
Product Characteristics
Improve softness Creates more freshness Creates a more juicy mouthfeel in final product Can be used in laminated products, like croissants for better oven spring and volume
Dosage and Application
2,5 – 50 ppm on flour Bread, White bread, flat bread, croissants, danish pastry The optimum dosage depends on the basic flour quality, individual formula and the baking process and should be figured out by baking trials.
Storage, Shelf-life and Packaging
Store in a cool (<25°C), dry and dark place within the original packaging. The shelf-life: 18 months. Standard packaging: 25 kg carton box with inliner.

INFORMATION ABOVE AS RECEIVED FROM OUR SUPPLIER

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