



**Buckton
Scott
Deutschland**

Specification	DATE:	04.03.2026
Enconzym AA57 Fungal alpha amylase	Product Code:	22R01001M

Description
Enconzym AA57 is an Enzyme preparation for food use containing alpha-amylase derived from a selected strain of <i>Aspergillus oryzae</i> . The alpha-amylase does have an activity of 50.000 skb.
Product Characteristics
Improve dough handling and machinability Improve volume Improve texture and crust color Creates a more uniform crumb structure
Dosage and Application
25 – 60 ppm on flour Sandwich, White Bread, Toast, Rolls, Bread, Baguettes 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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