



**Buckton  
Scott  
Deutschland**

Specification	DATE:	10.03.2026
Enconzym ARW Acrylamide reduction	Product Code :	23EU1009AAC

<b>Description</b>
Enconzym ARW is an asparaginase Enzyme to reduce acrylamide levels in baked goods, snacks and biscuits. It is proven to reduce the level of acrylamide up to 90 % without changing the finished product attributes. The Enzyme is derived from a selected strain of <i>Aspergillus niger</i> .
<b>Product Characteristics</b>
Reduce acrylamide level in various food products
<b>Dosage and Application</b>
250 – 1000 ppm on flour  Baked products, Cookies, Biscuits, Snacks  The optimum dosage depends on the basic flour quality, individual formula and the baking process and should be figured out by baking trials.
<b>Storage, Shelf-life and Packaging</b>
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**

## INGREDIENTS WORLDWIDE

**Buckton Scott Deutschland GmbH**  
Bankplatz 1a  
38100 Braunschweig, Germany  
Phone +49 (0)5316 183 82-0  
E-mail [info@bucktonscott.de](mailto:info@bucktonscott.de)  
[www.bucktonscott.de](http://www.bucktonscott.de)  
[www.buckton-bio.de](http://www.buckton-bio.de)

Geschäftsführer Christian Hanke  
St.-Nr. 14/213/08018  
Amtsgericht Braunschweig  
HRB 20 33 17



DE-ÖKO-039  
EU/non-EU  
Agriculture

