



**Buckton
Scott
Deutschland**

Specification	DATE:	10.03.2026
Enconzym Fresh D50 maltogenic amylase for prolonged freshness	Product Code :	23EU1008FRA

Description
Enconzym Fresh D50 is an Enzyme preparation for food use containing maltogenic amylase (glucan 1,4-a-maltohydrolase derived from a selected strain of BACILLUS SUBTILIS. Enconzym D50 is used for prolonged fresh keeping of baked goods. An enhanced crumb softness and freshness, due to the anti staling effect, will finally prolong shelf life. The product can be used in combination with all other flour treatment.
Product Characteristics
Improves crumnb elasticity and springiness Prolongs crumb softness and freshness Extends shelf life and delays staling On top flour treatment
Dosage and Application
4 – 75 ppm on flour Sandwich, White Bread, Toast, Rolls, Bread, Hamburger Buns, Flatbread 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

INGREDIENTS WORLDWIDE

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