



**Buckton
Scott
Deutschland**

Specification	DATE:	10.03.2026
Enconzym HE100 standardised hemicellulase	Product Code:	24EU1019HE

Description
Enconzym HE100 is a standardized pure fungal hemicellulase derived from a selected strain of <i>Aspergillus niger</i> . As a specialized enzyme, Enconzym HE100 helps improve texture, volume and shelf-life extension in various food products. It works by hydrolyzing non-starch polysaccharides and releasing sugars for fermentation.
Product Characteristics
For universal use Creating improved dough development Increases volume Improves the dough handling and machinability Improve crumb structure
Dosage and Application
10 – 25 ppm on flour Bread, Rolls, Tortillas, Flat Bread, Pizza, Biscuits and Crackers 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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