



**Buckton  
Scott  
Deutschland**

Specification	DATE:	10.03.2026
Enconzym HE11524 selected hemicellulase-combination	Product Code:	24EU1021HE

<b>Description</b>
Enconzym HE11524 is formed by selected hemicellulases – endo-xylanase by <i>Aspergillus niger</i> applying modern biotechnology – endo-1,4- $\beta$ -xylanase derived from a selected strain of <i>Bacillus subtilis</i> - combined with a fungal cellulase in particular: cellobiohydrolase produced by <i>Trichoderma reesei</i> . This combination will optimize the dough stability and extensibility and will improve crumb structure, oven spring and volume.
<b>Product Characteristics</b>
Improve dough development and extensibility Improve dough tolerance and proofing stability Improve oven spring and volume Improves crumb structure and elasticity
<b>Dosage and Application</b>
25 – 80 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.
<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

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