



**Buckton  
Scott  
Deutschland**

Specification	DATE:	10.03.2026
Enconzym PGAN 1 Lipase (DATEM alternative)	Product Code:	22R01002M

<b>Description</b>
Enconzym PGAN 1 is an Enzyme preparation for food use containing lipase derived from Aspergillus sp. PGAN 1 could be used as alternative to DATEM and/or in combination with DATEM. PGAN 1 is a lipolytic enzyme with a dual action on polar lipids naturally present in flour to create similar or better effects compared to DATEM.
<b>Product Characteristics</b>
Suitable for a wide range of flours Improves dough tolerance, baking performance and bread characteristics. DATEM replacement for improving quality, cost effectiveness.
<b>Dosage and Application</b>
3 – 30 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 liner.

**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



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