



**Buckton
Scott
Deutschland**

Specification	DATE:	10.03.2026
Enconzym PLI 15 Lipase with Hemicellulase activities	Product Code :	22EU1003L

Description
Enconzym PLI 15 is a rounded Enzyme preparation for food use containing lipase derived from Aspergillus sp.- Aspergillus niger – Aspergillus Oryzae in combination with a Hemicellulase from Aspergillus niger. PLI 15 is an lipolytic enzyme acting on phospholipids and galactolipids. PLI 15 could be also reduce the use of emulsifiers up to a complete replacement.
Product Characteristics
Suitable for a wide range of flours Improves dough tolerance, baking performance and bread characteristics. DATEM reduction/replacement for improving quality, cost effectiveness.
Dosage and Application
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.
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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