



**Buckton  
Scott  
Deutschland**

Specification	DATE:	10.03.2026
Enconzym PS 100325 Flexible solution for pasta enhancement	Product Code:	10EU100PZ

<b>Description</b>
Enconzym PS 100325 is an enzyme combination to be used as flexible as possible to enhance the quality of pasta. It can be used in all kind of pasta: spaghetti and all kind of short pasta. The enzyme combination is selected to increase firmness, to reduce stickyness and beyond to increase the cooking tolerance.
<b>Product Characteristics</b>
For all kind of pasta Improve firmness Reduce stickyness Increase cooking tolerance Clean label
<b>Dosage and Application</b>
3 – 100 ppm on flour (Spaghetti) 50 – 120 ppm on flour (short pasta)  Spaghetti and short pasta made from soft wheat flour or durum wheat semolina  The optimum dosage depends on the basic flour/semolina quality, individual formula and production process and should be figured out by application 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

**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



DE-ÖKO-039  
EU/non-EU  
Agriculture



Broker