



**Buckton
Scott
Deutschland**

Specification	DATE:	10.03.2026
Enconzym WE 122 Hemicellulase with Cellulase and Amylase activities	Product Code:	24EU1002AH

Description
Enconzym WE 122 is a standardized pure fungal hemicellulase derived from a selected strain of <i>Aspergillus niger</i> combined with a Cellulase and Alpha-Amylase. This specialized enzyme complex helps improve texture, volume and colour in/of various food products.
Product Characteristics
For universal use Creating improved dough development Increases volume Improves the dough handling and machinability Improve crumb structure and crust colour
Dosage and Application
30 – 120 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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