



**Buckton
Scott
Deutschland**

Specification	DATE:	11.03.2026
Enconzym WE42 Bacterial Protease with side activities	Product Code:	22EU1001P

Description
Enconzym WE42 is a standardised bacterial protease. Further on it contains side activities for rapid liquefaction and viscosity reduction of batter. Enconzym WE42 can be used in all kind of flour: standard wheat flour results in a homogenous batter viscosity and the viscosity of low protein flour can be additionally reduced. Enconzym WE42 enhances structure, browning, density and crispiness.
Product Characteristics
Rapid viscosity reduction Constant batter viscosity No protein lumps due to homogenous batters For all flour types
Dosage and Application
150 – 750 ppm on flour Flour standardisation, flat wafers, hollow wafers, wafer rolls, wafer sheets 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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