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Product Description and Specification

BAKING CELLULASE ST

Description Baking Cellulase ST is a blend containing cellulase enzyme in a carrier of

maltodextrin.

It is produced by fermentation of a strain of Trichoderma viride.

Specification Appearance: It is an off-white beige powder.

Solubility : The product is freely soluble in water.

Storage Baking Cellulase ST should be stored in a cool, dry place.

Storage in an air-conditioned room is recommended.

The product has an overfill and when stored in an air-conditioned room

it has a shelf life of 12 months from production date.

Storage under direct sunlight or in hot rooms or warehouses may result

in a shorter shelf life.

Packaging Baking Cellulase ST is available in 10kg plastic lined carton boxes

Application Baking Cellulase ST is used in the production of wholemeal bread i.e.

bread where some of the flour is made up of wholemeal flour.

It improves the volume and texture of wholemeal.

It is recommended for use at 50 - 100 ppm on flour.

Adjustment of dosage may be done to optimize the enzyme

performance.

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