



Product Description and Specification

BAKING CELLULASE ST

Description	<p>Baking Cellulase ST is a blend containing cellulase enzyme in a carrier of maltodextrin.</p> <p>It is produced by fermentation of a strain of <i>Trichoderma viride</i>.</p>
Specification	<p>Appearance : It is an off-white beige powder.</p> <p>Solubility : The product is freely soluble in water.</p>
Storage	<p>Baking Cellulase ST should be stored in a cool, dry place.</p> <p>Storage in an air-conditioned room is recommended.</p> <p>The product has an overfill and when stored in an air-conditioned room it has a shelf life of 12 months from production date.</p> <p>Storage under direct sunlight or in hot rooms or warehouses may result in a shorter shelf life.</p>
Packaging	<p>Baking Cellulase ST is available in 10kg plastic lined carton boxes</p>
Application	<p>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.</p> <p>It improves the volume and texture of wholemeal.</p> <p>It is recommended for use at 50 – 100 ppm on flour.</p> <p>Adjustment of dosage may be done to optimize the enzyme performance.</p>