

Hemicellulase for baking. The hemicellulase acts on flour pentosans to improve the elasticity of dough gluten/pentosan complexes, enhance dough stability and strength, loaf volume, and crumb structure. As a professional Hemicellulase supplier and manufacturer, **Foodchem International Corporation** has been supplying and exporting Hemicellulase from China for almost 10 years, please be assured to buy Hemicellulase at Foodchem. Any inquiries and problems please feel free to send emails to us via EMAIL, we will reply you within 1 working day.

Product Specification

Product Name:Hemicellulase

FoodZyme HC500

Description	Hemicellulase
Effective material	Fungal Xylanase produced by fermentations a selected strain of <i>Aspergillus niger</i>
Application	FoodZyme HC500 used in bakery and bread
Function	increase volume ,increase tolerance , improve baking performance of flour , improve stability
Dosage	15-60 ppm

FoodZyme HC650

Description	Hemicellulase
Effective material	bacterial Xylanase produced by fermentations a selected strain of <i>Bacillus subtilis</i>
Application	FoodZyme HC650 used in bakery and bread
Function	improve water absorption increase volume ,increase tolerance , improve baking performance of flour , improve stability
Dosage	15-60 ppm

FoodZyme HCX10

Description	Hemicellulase
Effective material	very special mix of bacterial and fungal xylanases
Application	FoodZyme HCX10 used in bakery and bread
Function	improve water absorption increase volume ,increase tolerance , improve baking performance of flour , improve stability
Dosage	15-60 ppm

Hemicellulase FAQ

1, What kinds of certificates can you offer?

Foodchem is an ISO2008 9001 certified company, as for Hemicellulase, we can offer HAPPC, KOSHER, HALAL Certificates, ect.

2, Is Foodchem a manufacturer or just a trading company?

Foodchem is both manufacturer and trading company, we are Hemicellulase Supplier, at the same time, we are manufacturer of other products.

3, What is the Min Order Quantity of Hemicellulase?

Different products have different MOQ, for Hemicellulase, the MOQ is 100kg.

4, What is the price of Hemicellulase?

Foodchem is a famous Hemicellulase supplier and manufacturer in China, and has been cooperate with many Hemicellulase suppliers for several years, we can provide you with cost-effective Hemicellulase.

5, How long shall we wait for your reply?

We can guarantee to reply your inquiries of Hemicellulase in less than 24 hours in working days.

6, What kinds of transportation types can you provide?

Our main transportation methods include air transportation, land transportation and water transportation.

7, What kinds of payment terms can you accept?

The most commonly used payment terms are T/T, L/C, D/P, D/A, etc.

8, How long will I receive my good?

Foodchem has its own EDC warehouse in Shanghai, when your purchase order has been confirmed, inventory products will depver within 1 week, other products depvery in 2 weeks.

FOODCHEM Hot Products

Acidulants ([Citric acid](#), [Malic acid](#), [Tartaric acid](#), etc.);

Antioxidants([Sodium erythorbate](#), [BHT](#), etc.);

Perservatives([Potassium sorbate](#) , [Sodium benzoate](#) , etc.);

Thickeners([Xanthan gum](#) , [Agar agar](#) , [Carrageenan](#) , [Sodium carboxymethyl cellulose](#) , etc.);

Sweeteners([Sodium saccharin](#) , [Aspartame](#) , [Acesulfame potassium](#) , [Sucralose](#) , etc.);

Amino Acids([L-Glutamine](#) , [Creatine monohydrate](#) , [L-Glycine](#) , [BCAA](#) , etc.);

Plant Extracts ([Green coffee bean extract](#) , [Oat glukan](#) , [Resveratrol](#) , etc.) ;

Vitamins ([Vitamin C](#) , [Vitamin E](#) , [Vitamin A](#) , [Vitamin B1](#) , etc.);

Starch ([Corn starch](#) , [Modified starch](#).);

Flavourings([MSG](#) , [I+G](#) , [Yeast extract](#) , [Hydrolyzed vegetable protein](#) , etc.);

Aromas ([Vanillin](#) , [Ethyl vanillin](#) , [Ethyl maltol](#) , etc.);

Phosphates ([Sodium acid pyrophosphate](#) , [Sodium tripolyphosphate](#) , etc.)?

Inorganic Salts ([Sodium bicarbonate](#) , [Ammonium bicarbonate](#) , [Calcium sulfate dihydrate](#));

Natural Food Ingredients ([Cocoa powder](#), [Tomato Powder](#) .)?

Contact Us

Website:<http://www.foodchem.cn>

Tel: +0086-21- 31267000

Fax: +0086-21-58768440

Address: Foodchem Building,2277 Zuchongzhi Road, Zhangjiang Hi-Tech Park,Shanghai,201203,China

E-Mail: sales@foodchem.cn

Skype:foodchemmis08