



DOHEP

OVERVIEW

DOHEP is a combination of bacterial amylase & bacterial protease derived from specific & controlled fermentation of the bacterial strains. It helps to reduce mixing time upto 25%, Improves extensibility and pliability of dough & gives better texture and shape to the product.

USAGE

30-50g/100kg flour (Depending on flour quality)

DOHEP is standardized at 60,000 NPU/gm. It has both exo and endo peptidase activity. It is used in biscuit industry for cracker production.

INGREDIENTS

Enzymes, Flour Treatment Agent (INS 516)

PACKAGING

Code

Size
20 KG

Type
Drum

Palletisation



STORAGE

Store away from direct heat & sunlight, Store in cool, dry & hygienic conditions



CATEGORY

Biscuit & Cracker Improvers



SHELF LIFE

365 days



FINISHED PRODUCT

Biscuit, Cracker