

Laccase

📍 Food Enzymes · 2,000-50,000 U/g

PRODUCT DESCRIPTION

Laccase is an enzyme that aids in stabilization of juice and can remove some phenolic compounds present in the beverage industry.

These compounds may induce bitterness and browning in juice and wine, which normally have impacts on their taste and outlook.

It ensures that beverages are more appealing, clearer, with preserved natural flavors. As such, it is used as a key ingredient among manufacturers who emphasize quality to satisfy consumers.

KEY FUNCTIONS

- Used in juice stabilization and removal of phenolic compounds.

TYPICAL APPLICATIONS

Dairy & lactose-free products Cheese making
Juice clarification Starch & syrup processing
Protein hydrolysis Meat & fish texture

HANDLING & DOSAGE

Optimum dosage depends on substrate, process conditions (pH, temperature, time) and the desired result. We recommend lab or pilot trials; our application team can suggest a starting dose. Handle as an enzyme/biological preparation: avoid dust formation and inhalation, and wear gloves and eye protection.

SPECIFICATION

Product	Laccase
Product range	Food Enzymes
Enzyme activity	2,000-50,000 U/g
Physical form	Powder; other formats on request
Packaging	25 / 50 kg HDPE drums or retail pouches
Storage	Cool, dry place in tightly closed original containers, away from direct sunlight
Documents	Certificate of Analysis (CoA) on request

MANUFACTURING & QUALITY

Manufactured by Enzyme Bioscience in an FDA-registered, GMP and ISO 9001:2015 certified facility in Surat, India, with in-house R&D and QC laboratories.

**GMP****ISO
9001:2015****FDA
registered**

The information in this data sheet describes typical properties and is given in good faith; it does not constitute a specification or warranty for a particular use. Users should confirm suitability for their own process and comply with applicable regulations. Batch-specific values are stated on the Certificate of Analysis.