

Lactase

Food Enzymes

· 2,000-100,000 ALU/g

PRODUCT DESCRIPTION

Lactase (beta-galactosidase) hydrolyses lactose into glucose and galactose. Produced by fungal or microbial fermentation, it is widely used to make lactose-free and reduced-lactose milk, yoghurt and ice cream.

Because glucose and galactose taste sweeter than lactose, hydrolysis also increases perceived sweetness without added sugar. Lactase is also used in digestive enzyme supplements.

With growing demand for lactose-free dairy, including among consumers with lactose intolerance, Lactase helps manufacturers offer these products without compromising taste or texture.

KEY FUNCTIONS

- Converts lactose into glucose and galactose for lactose-free dairy.

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	Lactase
Product range	Food Enzymes
Enzyme activity	2,000-100,000 ALU/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
9001:2015FDA
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.