

Lipase

📍 Food Enzymes · 10,000-200,000 FIP U/g

PRODUCT DESCRIPTION

Lipase is one of the most important enzymes that hydrolyze fats into free fatty acids and glycerol, and it is used for flavor development, dairy processing, and baking applications.

Lipase improves dough conditioning and crumb structure in baking while contributing to the development of appealing aromas and flavors. For the dairy industry, it plays a crucial role in producing rich, authentic flavors in cheeses and butter, especially in aging processes.

Its applications also range to the improvement of oil processing and enzymatic interesterification for specialty fats. Its capacity to optimize fat metabolism and produce natural flavors makes it a vital ingredient in food manufacturing that yields consistent, high-quality results.

KEY FUNCTIONS

- Hydrolyzes fats, used in baking, dairy, and flavor production.

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	Lipase
Product range	Food Enzymes
Enzyme activity	10,000-200,000 FIP 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.