

Lactase

Cat. No. FE-010

Lot. No. (See product label)



Product Name

Lactase

Size

1 kg, 25 kg

Origin

Kluyveromyces lactis

Description

Neutral yeast-lactase, splits lactose into their monosaccharides (glucose and galactose).

Applications

Splitting of lactose (milk sugar) in milk products for special products for humans with lactose incompatibility.

Parameters of Reaction

pH: optimum 6.0-7.0, active within pH 2.5-8.5.

Temperature: optimum: 45°C, active within 15-70°C.

Literature

12 months under said conditions

Activity

> 45 000 U/mL

Form of Delivery

White-yellow liquid with typical odour

Storage

Stored at 6 – 8°C, protect against light.

FOR RESEARCH OR FURTHER MANUFACTURING USE ONLY