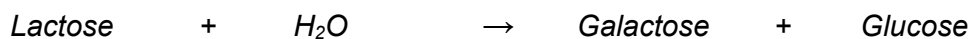
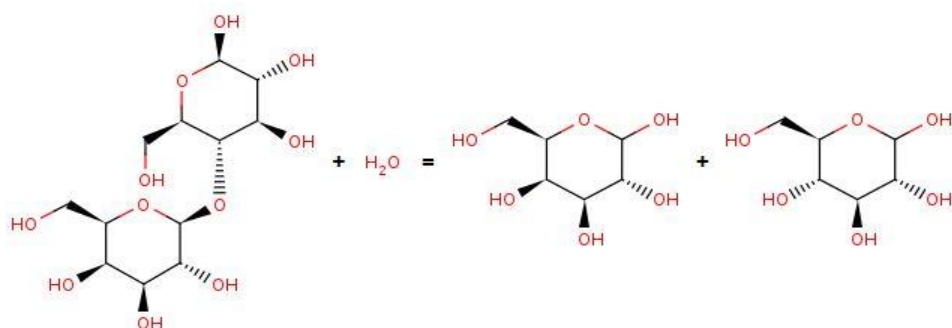


Lactase L

β-Galactosidase, E.C. 3.2.1.23

Description: Neutral lactase from yeast. Hydrolyzes lactose into the corresponding monosaccharides (glucose and galactose). Food-grade.

Catalysed reaction:



Origin: *Kluyveromyces lactis*, not pathogenic, not genetically modified
(approved for food according to AMFEP)

Activity: > 2 000 U/ mL (Method: ASA Spezialenzyme GmbH)

Application: Splitting lactose in dairy products for lactose-free products

Dosage: Milk conversion rate
0.6 g/ kg Milk at 6 – 10°C for 24 h
0.5 g/ kg Milk at 6 – 10°C for 48 h
0.3 g/ kg Milk at 20°C for 24 h

Before adding, the product should be diluted 1:5 with drinking water.

The required amount of enzyme depends on temperature, pH, and reaction time. It is recommended to optimize the enzyme dosage according to the application conditions.

Parameter:	pH	Optima: 6.0	active at the range pH 4.5 – 7.5
	Temperature	Optima: 45°C	active at the range 20 – 55°C

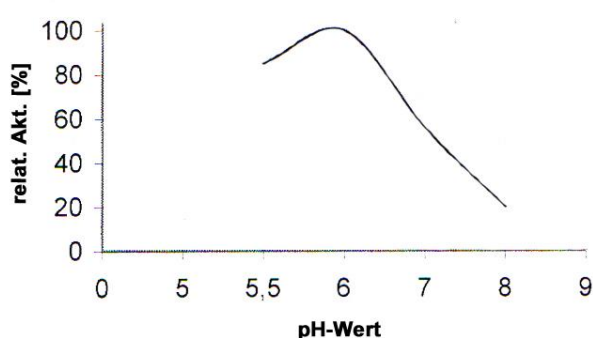


Abb. 1: Abhängigkeit der Lactaseaktivität von dem pH-Wert (T = 30°C)

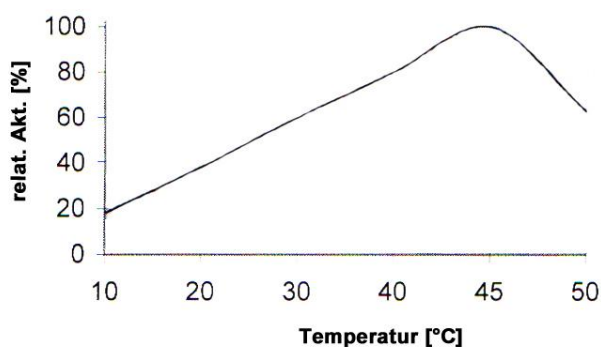


Abb. 2: Abhängigkeit der Lactaseaktivität von der Temperatur (pH = 6,5)

Article no.: 2050

Form of delivery: light yellow suspension with characteristic odour

Storage: Store cool, 4 – 8°C. Do not freeze. Loss of activity is < 10% per year