

# Concentrated Food-Grade Lactase Powder for Dairy Processing

## Description

Lactase, also known as  $\beta$ -galactosidase (EC 3.2.1.23), catalyzes the hydrolysis of lactose to produce glucose and galactose. Lactase is a non-toxic biological enzyme preparation that has been identified as a safe substance by the FDA and other regulatory authorities, allowing the use in the food industrial production.

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## Product Information

Cat No. DAI-1212	<b>Product Name:</b> Concentrated food-grade lactase powder for dairy processing
EC No. EC 3.2.1.23	
CAS No. 9031-11-2	<b>Description:</b> A concentrated food-grade lactase powder produced by the controlled fermentation of <i>Aspergillus oryzae</i> .
<b>Source:</b> <i>Aspergillus oryzae</i>	
<b>Size:</b> 1kg	<b>Activity:</b> 100,000 ALU/g; 130,000ALU/g

## Applications

- Lactase is mainly used in the dairy industry to convert light sweetness and low-solubility lactose to sweeter and more soluble monosaccharides (glucose and galactose).
- Lactase can also reduce the possibility of crystallization of lactose in ice cream, concentrated milk, and light condensed milk while increasing sweetness.
- There are a number of babies due to the lack of normal lactase in the intestine resulting in diarrhea after feeding milk, so many countries often add lactase and lysozyme to milk for infants.

In addition to the above product, we also have other lactase products from various sources for research and industrial use.

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