enzymes.bio

Add enzymes. Add value.

TECHNICAL DATA SHEET

TDS-ENZ089-EN · REV. 02 · 2026-11-03

Lactase Powder 50000ALU/G

Lactase powder of 50000ALU/G, a white powder for dairy applications such as milk hydrolysis.

SKU **ENZ089** CATEGORY **DAIRY ENZYMES** CAS **9031-11-2** GRADE **FOOD & INDUSTRIAL**

Industrial grade

Not restricted for transport

DECLARED ACTIVITY	SHELF LIFE	FORM	PACKAGE
50000ALU/G	**12 months**	**White Powder**	**Bottle, Bag, Aluminum Foil Bag**
as stated in the specification	sealed, see storage below	active ingredient: lactase	pack formats listed

SPECIFICATION

IDENTITY

Product name	Lactase Typical
CAS No.	9031-11-2 Typical
Active ingredient	Lactase Typical
Grade	Food & Industrial Typical

ACTIVITY

Declared activity	**50000ALU/G** Typical
Test method	HPLC Typical

PHYSICAL

Appearance	White Powder Typical
Package	Bottle, Bag, Aluminum Foil Bag Typical

Spec = release limit, confirmed on every lot's Certificate of Analysis. **Typical** = normal product behaviour, not a release limit.

STORAGE & PACKAGING

SHELF LIFE
12 months

STORAGE
Store in a cool and dry place, keep away from strong light and heat.

PACK SIZE
Not stated

ORDERING
Online or by e-mail; current price on the product page

APPLICATIONS

Hydrolyse milk and milk caramel
Lactase is used for hydrolysis of milk and milk caramel.

Process yogurt, ice cream, desserts, butter and cheese
Lactase can be used in a range of other dairy products.

Add to yogurt in food processing
Lactase can be added to yogurt in food processing.

Use as a digestion aid in enzyme ingredients
Lactase serves as an aid digestion agent.

Produce functional galactooligosaccharides
The enzyme has a transglycosylation role.

DOSAGE

Determine by trial

no application rate stated on the product page

Each lot is released against its specification; the lot Certificate of Analysis reports the measured values.

enzymes.bio · Level 1, 6 Johnsonville Road, Wellington 6037, New Zealand · **Tel (USA) +1 (507) 428-6057** · wholesale@enzymes.bio

Online: enzymes.bio/product/lactase-50000alu-enzyme-powder-cas9031112

Enzyme preparations are proteins and may sensitise; avoid skin, eye and inhalation contact. This technical data sheet gives the product specification and typical values; it is not a batch certificate. A Certificate of Analysis for the supplied lot accompanies each shipment. Safety Data Sheet on request.

SCAN TO ORDER