enzymes.bio

Add enzymes. Add value.

TECHNICAL DATA SHEET

TDS-ENZ114-EN · REV. 02 · 2026-11-03

Lactase Enzyme Powder

Lactase (beta-galactosidase) powder for hydrolysing lactose in dairy processing.

SKU **ENZ114** CATEGORY **DAIRY ENZYMES** CAS **9031-11-2** OTHER NAMES **BETA-GALACTOSIDASE**

GRADE **FOOD GRADE**

Food grade · Produced by submerged fermentation · Not restricted for transport

OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE	FORM
55–60 °C	**3.5–5.0**	**12 months**	**Powder**
working range 5–65 °C	working range pH 3.0–8.0	sealed, see storage below	packed 1 kg / bag

SPECIFICATION

IDENTITY	
Appearance	Powder Typical
Colour	White Typical
Odour	Normal microbial fermentation odour Typical

PHYSICAL	
Particle size	≥80 % Typical
Loss on drying	≤8.0 % Typical

WORKING WINDOW	
Optimum temperature	**55–60 °C** Typical
Temperature range	5–65 °C Typical
Optimum pH	**3.5–5.0** Typical
pH range	3.0–8.0 Typical

PURITY AND HYGIENE	
Lead	≤5.0 mg/kg Typical
Arsenic	≤3.0 mg/kg Typical
Total viable count	≤50000 CFU/g Typical
Salmonella (25 g)	Not Detected 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
Keep sealed in a dry and cool place and avoid direct sunlight

PACK SIZE
1 kg / bag

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

APPLICATIONS

Remove lactose from low-lactose milk and milk powder.
Improves flavour, taste and nutritional value.

Reduce coagulation time in yogurt production.
Saves sugar and improves flavour and taste.

Improve consistency and texture in ice cream.
Helps consistency and texture.

Improve crust colour and yeast fermentation in bread.
Makes bread sweeter or saves sugar.

Hydrolyse lactose into glucose and galactose.
Catalyses lactose hydrolysis.

DOSAGE

0.02–0.1 % (fresh milk)

volume basis for fresh milk; dry weight basis for milk powder

Fresh milk	**0.02–0.1 % on a volume basis**
Milk powder	**0.2–0.4 % on a dry weight basis**

Optimise the rate for each application, raw material and process.
Begin trials with a convenient volume.

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-enzyme-powder-bulk-cas9031112

Enzyme preparations are proteins that may induce sensitization; avoid prolonged skin, eye and nasal 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