

## Enzyme blend for butter-fat

*Cat. No.* DAI-1215

*Lot. No.* (See product label)

### *Introduction*

**Description** It modifies butter-fat in hard and soft cheeses to release volatile and non-volatile flavorful fatty acids and to enhance dairy-food flavors.

**Applications** Modifying butter-fat

**Synonyms** butter-fat; modifies butter-fat; hard and soft cheeses; enhance dairy food flavors enzyme; dairy; food flavor; soft cheeses; hard cheeses; Enzyme blend for butter-fat; DAI-1215

### *Product Information*

**Appearance** inquire

### *Usage and Packaging*

**Package** 25kg/paper barrel (powder form), 30kg/polyster barrel (liquid form).