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).