

Enzyme blend for modifying

Cat. No. DAI-1216

Lot. No. (See product label)

Introduction

Description Used to modify milk and butter-fat into flavorful fatty acids which impart a creamy-texture and full flavor to hard and soft cheeses.

Applications Modifying milk and butter-fat

Synonyms modifying; imparting a creamy-texture; creamy-texture enzyme; modify milk and butter-fat; Dairy Enzymes; milk; butter-fat; creamy-texture; Enzyme blend for modifying; DAI-1216

Product Information

Appearance inquire

Usage and Packaging

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