Creative Enzymes®

Native Aspergillus oryzae β-Galactosidase (food grade)

Cat. No. NATZ-001

Lot. No. (See product label)

Introduction

Description	β-Galactosidase, the main function of which is to hydrolyze lactose into glucose and galactose. Mainly used in the dairy industry, it can convert low sweetness and low solubility lactose into sweeter, more soluble monosaccharides. The lactase produced by our company is derived from Aspergillus oryzae and is a food-grade lactase preparation obtained by biological fermentation.

Product Information

Form	powder