Creative Enzymes®

Lipase for cheese hydrolysis

Cat. No. NATZ-116

Lot. No. (See product label)

Introduction

Description	Cheese Hydrolase is a dedicated enzyme developed by our company specifically for use in cheese processing applications. It is designed to speed up the maturation of cheese, enhance the aroma, and improve the solubility of the product, which facilitates further processing and manufacturing.

Product Information

Form	Liquid
Activity	100,000U/mL
Optimum pH	7.0-7.5
Optimum temperature	35°C-50°C