



LACTASE PRODUCT CATALOGUE FOR

APPLICATION IN PHARMACEUTICAL AND DAIRY INDUSTRY

Consulting

Within the frame of the distribution process ensymm service goes beyond the distribution itself. We provide you also consulting concerning technological, marketing and processing aspects.

Network

Based on our international network ensymm is able to provide you a custom tailored project solutions according to the budget, capacity and other restrictions. In regards to the distribution of certain products we can also arrange the further processing of the products (e.g. inform of contract manufacturing)

Category:

Dairy industry for de-lactonisation of milk for manufacturing lactose free milk pharmaceutical industry for manufacturing of Lactase tablets or capsules or sachets

Specification:

High food/pharmaceutical grade enzyme suitable for production of named products

Supplier:

Ensymm is the exclusive marketing division of German lactase supplier as one of the 5 biggest supplier and distributor of dairy additives in Germany they are specialist in the field of dairy additives, lactase business and dairy process consultancy

Lactose Intolerant range worldwide (DSM):





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Pharma-lactase PL-M

Product Information

Product :	Pharma Lactase PL-M
Description :	is a lactase enzyme produced by Fermentation of a selected strain of <i>Aspergillus oryzae</i> . lactase (B-D galactosidase) hydrolyses lactose into its constituent monosacharides, glucose and galactose.
Activity:	45 000 FCC U/g

Product description

Consistency:	powder
Colour:	white
Odour/Taste:	product typical
PH-optimium:	4,5
Temperature-opt.:	55°C
Application:	used in the production of lactase tablet`s or capsules, production of lactose free milk and whey hydrolysates.
Legal Status:	Pharma grade, GMO-free
Packaging:	25 kg-boxes
Storage:	Dry at 6-8°C, min. 12 months.
Min.Order Quantity:	50 kg
Payment Terms:	70% advance payment, 30% against B/L
Delivery:	Inside Germany free of charge
Price:	ON REQUEST



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Dairy-lactase

Product:	Dairy-lactase DL-M
Description:	yeast neutral lactase (beta-galactosidase), Preparation derived from fermentation of a selected strain of <i>Kluyveromyces lactis</i> . GMO free.
Activity:	Minimum 5000 NLU (neutral lactase units)
Chemical-physical.	
Properties:	Yellow liquid preparation PH 7,5-8 Specific-weight 1,1-1,2 PH Optimum 6-7 Temp. Optimum 45°C
Microbiology:	total bacteria < 100 / ml e.coli neg /ml salmonella neg / 25 ml
Packaging:	10 and 25 Kg PE- Boxes
Shelf life:	approx 12 months under cool storage, 4-6°C
Application:	used for the conversion of lactose in milk and milk products.
Dosage:	0,7g- 0,8g for 1 l milk, 10°C , 24 hour, for 99 % hydrolysis
Min. Order Quantity:	50kg
Payment Terms:	70% advance payment, 30% against B/L
Delivery:	inside Germany free of charge
Price:	ON REQUEST