

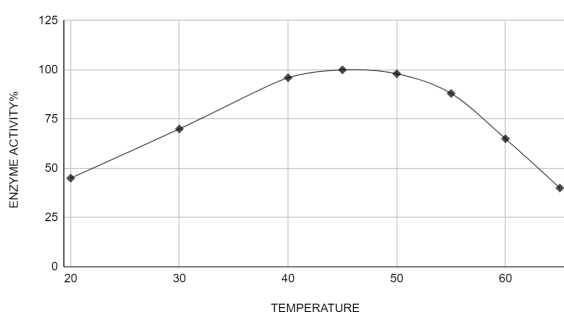
ECOENZYME - LACT

ECOENZYME - LACT is a preparation of beta-galactosidase (lactase) derived from fungal species. It hydrolyzes the disaccharide lactose into the sweeter-tasting monosaccharides glucose and galactose.

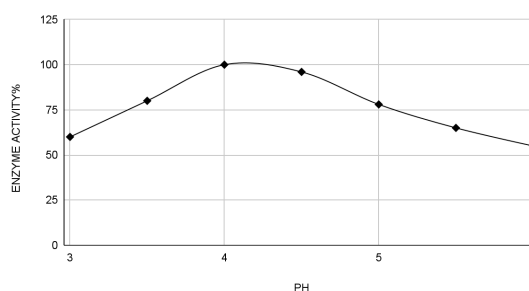
PRODUCT SPECIFICATIONS:

- **Form:** White to off white coloured powder
- **Miscibility:** Partially miscible in water
- **Working pH range:** 3 - 5
- **Working temperature range:** 20 - 55 °C

ENZYME ACTIVITY% vs TEMPERATURE



ENZYME ACTIVITY% vs PH



APPLICATIONS AND BENEFITS:

ECOENZYME - LACT plays a crucial role in aiding individuals with lactose intolerance by enhancing the digestibility of dairy products. ECOENZYME - LACT is extensively used in the food and beverage industry to create lactose-free products, making dairy accessible and enjoyable for those with lactose sensitivity.

Prime uses of ECOENZYME - LACT includes :

- **Dairy:** Used in the production of lactose-free dairy products such as yoghurt, cheese, and butter, catering to consumers with lactose intolerance.
- **Ice-Cream Production:** Prevents the formation of lactose crystals in ice cream, eliminating the common issue of "sandiness" caused by lactose crystallisation. This enzymatic action significantly enhances the smoothness and texture of ice cream.



Infinita Biotech Private Limited
B/5/22/23, Krishna Industrial Estate, Gorwa,
Vadodara - 390016, Gujarat, India P: +91 63536 94459
e: info@infinitabiotech.com w: www.infinitabiotech.com

- **Beverage Industry:** Added to milk-based beverages and shakes to reduce lactose content, making them suitable for individuals who are lactose intolerant.
- **Bakery and Confectionery:** Incorporated into baking mixes and recipes to reduce lactose levels in cakes, cookies, and other baked goods.
- **Nutritional Supplements:** Included in dietary supplements aimed at improving lactose digestion and overall gastrointestinal health.
- **Medical and Pharmaceutical Uses:** Utilised in medical diagnostic tests to measure lactose intolerance and in pharmaceutical formulations for gastrointestinal treatments.

ACTIVITY:

Upto 100000 U/g

TECHNICAL ASSISTANCE:

Please contact us for more information concerning technical advice and assistance with this product.

QUALITY CERTIFICATIONS:

ISO 9001:2015
ISO 22000:2018
HALAL INDIA
DAR KOSHER

SAFETY AND ENZYME HANDLING:

Store ECOENZYME - LACT in a cool, dry and shaded place, away from direct sunlight. Enzyme aerosols may cause irritation when inhaled. Unnecessary contact with the product should be avoided. The shelf life of ECOENZYME - LACT under recommended storage conditions is for the period of 1 year.

PACKAGING:

The product is available in 25 Kg HDPE drums. The packing can also be customized as per the requirements.