



LACTASE 6500L

In this product the key enzyme activity is provided by:

beta-galactosidase that hydrolyzes terminal non-reducing beta-D-galactosides releasing beta-D-galactose residues.

Description: Lactase 6500 L is produced by fermentation of *Kluyveromyces lactis*'s not pathogenic strain. This micro-organism has not been modified genetically and we can indicate that this enzyme is not GMO.

Declared enzyme	Beta-galactosidase
Declared activity	6500 LAU/g
Side activities	The product contains no significant activity of Protease
Color	Light yellow
Physical form	Liquid
Approximate density (g/ml)	1.15

Color can vary from batch to batch. Color intensity is not an indication of enzyme activity.

• Product Specifications

	Lower Limit	Upper Limit	Unit
Lactase unit LAU	6500		/g
Total viable count (100)	-	100	/g
Coliform bacteria	-	30	/g
E.coli	Not Detected		/25 g
Salmonella	Not Detected		/25 g
Heavy metals		Max 30	mg/kg
Lead		Max 5	mg/kg
Arsenic		Max 3	mg/kg
Cadmium		Max 0.5	mg/kg
Mercury		Max 0.5	mg/kg

Composition:

Ingredients	Appr. % (w/w)
Glycerol, CAS no. 56-81-5	52
Water, CAS no. 7732-18-5	44
Beta-galactosidase, CAS no. 9031-11-2*	4

*Defined as enzyme conc. (dry matter basis)

Allergen

Allergen	Substance contained ¹	Allergen	Substance contained ¹
Beef	no	Lactose	no
Carrot	no	Legumes	no
Celery	no	Lupin	no
Cereals containing gluten ²	no	Milk	no
Chicken meat	no	Molluscs	no
Cocoa	no	Mustard	no
Coriander	no	Nuts ³	no
Corn/maize	no	Peanuts	no
Crustaceans	no	Pork	no
Egg	no	Sesame	no
Fish	no	Soy	no
Glutamate	no	Sulphur dioxide/sulphites, more than 10 mg per kg or l	no

¹Definition of substances according to LeDa/ALBA and EU Directives 2000/13/EC and 2007/68/EC, as amended

²i.e. wheat, rye, barley, oats, spelt, kamut

³i.e. almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistacchio nut, macadamia nut and Queensland nut

Nutritional value

The product has a typical nutritional value of approximately 595 kJ/100 g enzyme product.

• Protein	4 g/100 g
• Polyols	52 g/100 g
• Moisture	44 g/100 g

Applications: See attached.



Storage and expiry

Recommended storage: 0-10 °C (32-50 °F).

Packaging must be kept intact, dry, and away from sunlight. Please follow the recommendations and use the product before the best before date to avoid the need for a higher dosage.

Best before: You will find the best before date in the certificate of analysis or on the product label.

The product gives optimal performance when stored as recommended and used within 24 months of the production date.

It guarantees delivery at least 12 months prior to the best-before date.

Safety and handling precautions

Enzymes are proteins. Inhalation of dust or aerosols may induce sensitization and may cause allergic reactions in sensitized individuals. Some enzymes may irritate the skin, eyes, and mucous membranes upon prolonged contact. See the MSDS or Safety Manual for further information regarding safe handling of the product and spills.

Compliance

The product complies with the recommended purity specifications for food-grade enzymes given by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the Food Chemical Codex (FCC).

Presentation:

Lactase 6500L is available in food plastic drums of PE with 5kg and 20 kg.