

 OUR ENZYME PRODUCTS

DENAZYME™ GY2 PLUS

Lactase



Features

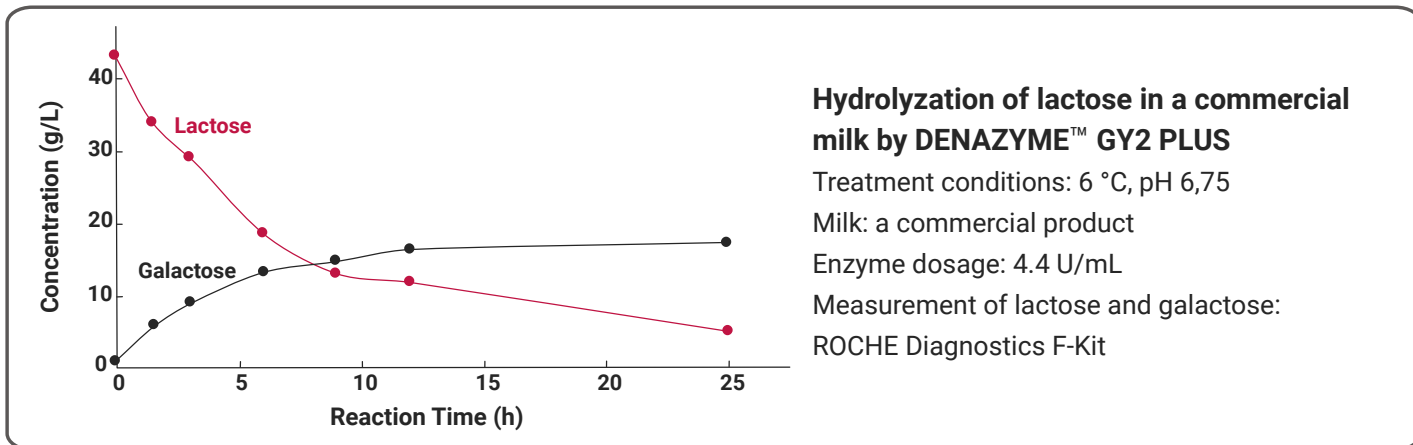
- Made in Japan
- High quality and purity
- High concentrated
- Enables less sugar addition for sweetened dairy products



Specification



Application Data



Product Information

DENAZYME™ GY2 PLUS is a pure, *Kluyveromyces* derived lactose preparation for lactose hydrolysis. It can be used in multiple dairy applications like lactose free milk, ice cream, modified sugar composition and organic product requirement. The product is kosher & halal certified and is available in following packaging:

Product Name	Enzyme Activity*1	Form	Use	NET Weight/Vol	Shelf Life Storage*2
DENAZYME™ GY2 PLUS	>13.000 U/g	Liquid	Food	1.100 kg Plastic Container	24 months (Keep in the refrigerator)

*1 The activity is guaranteed only for un-opened packages, *2 Keep dry and dark place.

For more information please reach out to service@nagase.eu

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