



SCIENCE TECHNICS SDN BHD

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Product Description and Specification

LACTASE ST

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| Description | Lactase ST is an enzyme that hydrolyses lactose to glucose and galactose. It is produced by submerged fermentation of a strain of <i>Bacillus lichiniiformis</i> . |
| Specification | <p>Appearance : The product is a light brown liquid with a characteristic fermentation odour.</p> <p>Solubility : The product is freely soluble in water.</p> |
| Storage | <p>Lactase ST should be stored in a dry place and cool.</p> <p>Storage in an air-conditioned room is recommended.</p> <p>The product has an overfill and when stored in an air-conditioned room it has a shelf life of 12 months from production date.</p> <p>Storage under direct sunlight or in hot rooms or warehouses may result in a shorter shelf life.</p> |
| Packaging | Lactase ST is available in 4kg plastic canisters. |
| Application | <p>Lactase ST is used to reduce the lactose content of dairy products.</p> <p>Milk may be treated with 5ml/litre of Lactase ST enzyme. The enzyme may be added into a carton of milk, shaken to mix and left in the refrigerator overnight to hydrolyse lactose. The treated milk can be recommended for persons who are lactose intolerant.</p> <p>Similarly ice-cream may be treated (5ml per litre of ice-cream) to reduce the lactose level. An additional benefit is that sandiness in ice-cream caused by lactose crystallization is reduced or eliminated.</p> |

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