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|--------------|-----------------|
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| Approved By: | Philip Woodnutt |

## Technical Data Sheet WHC Fungal Lactase Enzyme

### Description

Fungal-derived lactase (Beta-Galactosidase) formulated to hydrolyse lactose into fermentable sugars. Enhances fermentation efficiency and flexibility.

### Usage

For the conversion of lactose into galactose and glucose. Dosage needs to be optimized based on application can vary from 0.01% to 0.5%.

### Ingredients Declaration

Lactase (20%)

CAS-No.: 9032-75-1

EC-No.: 3.2.1.23

Classification according to Regulation (EC) No. 1272/2008 [CLP]: Resp. Sens. 1, H334

### Technical Specifications

|                     |   |
|---------------------|---|
| Visual Description  | White powder. Color may vary from batch to batch. Color intensity is not an indication of enzyme activity |
| Dosage              | 0.01% to 0.5%   |
| Optimal Temperature | 5°C to 65°C <b>or</b> 41°F to 149°F   |
| Optimal pH          | 3.5-7.5   |

## Packaging

WHC Fungal Lactase Enzyme is available in 25kg containers. These materials comply with relevant food-contact legislation, including, EU Regulation 1935/2004 (materials intended for contact with food), EU Regulation 1245/2020 (plastic materials intended for contact with food), EU Regulation 2023/2006 (GMP for materials intended for contact with food), and FDA CFR 21 (174-179) (USA).

## Storage and Handling

|                     |   |
|---------------------|---|
| Storage Conditions: | Avoid direct exposure to sunlight or moisture while transporting and storing in cool, dry areas. Keeping original sealed container at or below 25°C. Product lasts longer if kept in 4°C to 10°C cold storage.<br><br>Keep sealed after use every time to avoid microbial infections and inactivation of enzymes until its finish.  |
| Shelf life:         | 12 months if stored as above.   |
| Handling:           | <b>For Safety:</b> <i>Enzyme preparations are proteins that may induce sensitization and cause allergic type of symptoms in susceptible individuals. Prolonged contact may cause minor irritation for skin, eyes or nasal mucosa. Any direct contact with the human body should be avoided. If irritation or allergic response for skin or eyes develops, please consult a doctor.</i><br><br><b>Please request a Material Safety Data Sheet/MSDS for further advice.</b> |

*If you have any questions or concerns about our product please contact us at [lab@whclab.com](mailto:lab@whclab.com)*