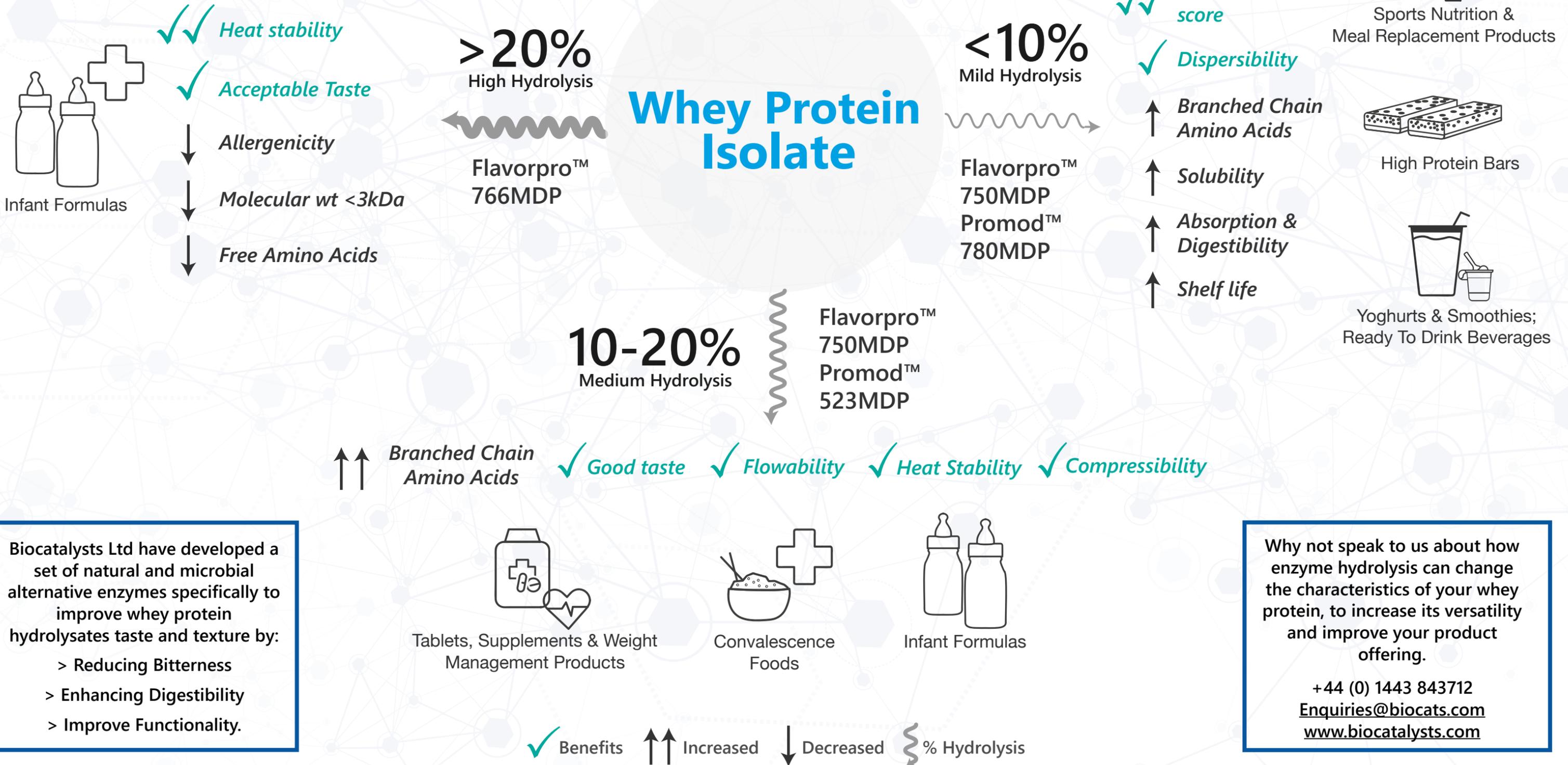


ENZYMES MAKE WHEY PROTEIN HYDROLYSATES WORK FOR YOU.



Biocatalysts Ltd have developed a set of natural and microbial alternative enzymes specifically to improve whey protein hydrolysates taste and texture by:

- > Reducing Bitterness
- > Enhancing Digestibility
- > Improve Functionality.

Why not speak to us about how enzyme hydrolysis can change the characteristics of your whey protein, to increase its versatility and improve your product offering.

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