

食品科学®

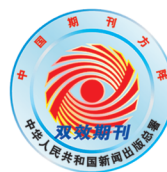
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Professional enzyme manufacturer

全球酶制剂应用服务商

南宁东恒华道生物科技有限责任公司

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- ▶ **特种酶:** 核酸酶、脱氨酶、乳糖酶、氨肽酶、谷氨酰胺酶、单宁酶
- ▶ **蛋白水解专用酶:** 动、植物蛋白水解专用酶、酵母水解专用酶、风味酶、海产、水产品水解专用酶、功能性植物蛋白水解酶、动植物多肽水解专用酶、酱油酿造专用酶、乳蛋白水解专用酶
- ▶ **肉制品加工用酶:** 生物酶嫩脆剂系列、碎肉重组粘合用谷氨酰胺转氨酶 (TG)

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