



Product Catalogue

Experience, Technology, Products





ENZYMES Enzymes are biocatalysts used in industry in order to achieve specific technological goals. ABIASA offers a wide range of enzymes for application in the food industry. Our technical team specialises in the know-how of enzyme technology, in order to assist you in improving the taste, texture and aroma of your products, in protecting them from unwanted micro-organisms and in enhancing their functional and nutritional properties.



FERMENTS They play an essential role in Agrifood processes. Lactic ferments are used in the manufacture of different varieties of cheeses, yogurts and other fermented milks. ABIASA's wide range of ferments, chosen for their technological suitability, will allow you to obtain personalised products with the best organoleptic characteristics.



PROBIOTICS Live microorganisms with beneficial effects in human health. From the industrial point of view, probiotics provide a means of revaluing your fermented dairy products without altering their sensory characteristics. At ABIASA we offer you a complete range of probiotics and are willing to work alongside you in order to enrich your products with an increased value, of interest to all concerned.

Products



Enzymes

Lactic Ferments

- ▶ Ferlac Acidification
 - ▷ Cheese making
 - ▷ Fermented milk
- ▶ Ferlac Maturation
 - ▷ Cheese making
 - ▷ Yeast and moulds

Probiotics

- ▷ Acuilac
- ▷ Bacti-Lac



Enzymes



Product	Origin	Function	Application
Lysozyme	Egg White	Protein hydrolysis	Clostridium prevention in cheeses
Catalase	Liver (cow, pork)	H ₂ O ₂ removal	Milk and whey preservation. Cork industry
Lactase	Kluyveromyces lactis	Lactose hydrolysis	Removal of lactose from milk
Lamb esterase	Lamb	Fatty acid hydrolysis	Flavour enhancement in cheeses
Goat lipase	Goat	Fatty acid hydrolysis	Flavour enhancement in cheeses
Animal rennet	Calf	Milk coagulation	Cheese making
Vegetal rennet	Cynara cardunculus	Milk coagulation	Cheese making
Chymosin	Kluyveromyces lactis	Milk coagulation	Cheese making
Microbial rennet	Rhizomucor	Milk coagulation	Cheese making



Lactic Ferments



Cheese making

	Product	Features	Application
Ferlac Acidification	Aromatic type B	Acidifying mesophilic heterofermentative starter	Fresh, soft, semi hard and hard cheeses. Butter
	Mesophile type II	Homofermentative mesophilic starter	Soft and semi hard cheeses
	Mesophile type III	Heterofermentative mesophilic starter	Soft and semi hard cheeses
	Mesophile Plus	Mesophilic and thermophilic starter	Soft, semi hard and hard cheeses
	Thermophilic type B	Fast acidification thermophilic starter	Soft, semi hard and hard cheeses. Pasta filata
	Thermophilic type C	Medium-fast thermophilic starter	Soft, semi hard and hard cheeses



Fermented milk

	Product	Features	Application
Ferlac Acidification	Yogurt type I	Culture de <i>Lb. bulgaricus</i> and <i>St. thermophilus</i>	Traditional yogurt with its characteristic aroma
	Yogurt type II	<i>Lb.bulgaricus</i> and <i>St.termophilus</i> culture with texturizing properties	Firm creamy yogurt
	Kefir type B	Heterofermentative culture	Foamy kefir
	Kefir type C	Heterofermentative culture with yeast	No gas-producing kefir
	ABT	Probiotic culture	Probiotic fermented milk (firm or shake)
	Leben	Mesophilic culture	Stirred fermented milk originally from North Africa



Cheese making

Ferlac Maturation and Ripening	Product	Features	Application
	<i>Lb. rhamnosus</i>	Enhance flavour and aroma	Soft, semi hard and hard cheeses
	<i>Lb. helveticus</i>	Aromatic culture	Soft, semi hard and hard cheeses
	Aromatic <i>helveticus</i>	Highly aromatic culture	Soft, semi hard and hard cheeses
	<i>Propionibacterium shermanii</i>	Eye producer. Enhance flavor and sweetness.	Soft, semi hard and hard cheeses
	<i>Ferlac torta</i>	Highly proteolytic and aromatic culture	Torta cheese
	<i>Brevibacterium linens</i>	Aromatic and proteolytic orange culture	Soft, semi hard and hard cheeses
	<i>Lb. casei</i>	Enhance flavor and aroma. Beneficial to texturing	Soft, semi hard and hard cheeses
	<i>Geotrichum candidum</i>	Treatment of cheese surface	Soft, semi hard and hard cheeses
	<i>Leuconostoc mesenteroides</i>	Gas-producing mesophilic culture	Soft and semi hard cheeses
	<i>Enterococcus faecium</i>	Highly aromatic and proteolytic culture	Soft, semi hard and hard cheeses
	<i>Kokuria varians</i>	Works on texture and flavor of the cheese. Treatment of cheese surface	Semi hard and hard cheeses



Yeast and moulds

Ferlac Maturation and Ripening	Producto	Características	Aplicación
	<i>Debaryomyces hansenii</i>	Modify cheese rind.	Semi hard and hard cheeses
	<i>Kluyveromyces lactis</i>	Aroma developing yeast. Works surface and body level.	Semi hard and hard cheeses
	<i>Penicillium camemberti</i>	Surface ripening mould. Enhance lipolysis and proteolysis	Soft cheeses
	<i>Penicillium roqueforti</i>	Ripening blue mould. Characteristic flavor, color and aroma	Blue cheeses



Probiotics



Product	Composition	Concentration (x1E9 ufc/g)	Application
Bifidobacterias	<i>Bifidobacterium</i> spp.	300	Dairy, dietary supplements
Lb. casei	<i>Lactobacillus casei</i>	50	Dairy, dietary supplements
Lb. rhamnosus	<i>Lactobacillus rhamnosus</i>	200	Dairy, dietary supplements
Lb. acidophilus	<i>Lactobacillus acidophilus</i>	100	Dairy, dietary supplements

Probiotic Formulations

Product	Features	Application
Acuilac	Freeze-dried concentrated probiotic formulation	Aquaculture
Bacti-Lac	Concentrated probiotic bacteria in capsules	Human consumption

