



Aum Enzymes
India's #1 Speciality Enzyme Products

Alpha Galactosidase 1000GALU

Benefits

Effective in the management of food digestion
Standardized activity for convenient formulation
Convenient for tabulating or capsulation

Description

Alpha Galactosidase 1000GALU an enzyme Alpha galactosidase produced from selected strains of NON GMO *Aspergillus niger*.

Alpha Galactosidase 1000GALU contain **alpha Galactosidase** helps digest complex sugar and fat. Without this enzyme, sugar-fat complexes can accumulate in the gut, and later in the rest of the body. Moreover, **alpha-galactosidase** enzymes help us break down carbohydrates, depriving bacteria of toxic, gas-producing fuel.

PRODUCT SPECIFICATION

Parameters	Operational range
Temperature range	25°C to 60°C
pH range	3.5 to 8
Form & appearance	Beige to brown powder
Activity of enzyme	NLT Alpha Galactosidase 1000 GalU/g
Microbial source: Fungal origin	<i>Fungal Aspergillus niger</i>

PACKGING:

Alpha Galactosidase 1000 GalU/g available in 25 kilogram HDPE drum. Special packaging is also available on request.

SAFETY

The product is produced under hygienic condition and is subject to stringent quality control.

Toxicology

The product produced by GRAS microorganism & plant origin and is classified as non toxic.

Biodegradability

Product is Biodegradable.

Handling precaution

Enzymes are proteins and inhalation of dust or aerosols may induce sensitization and may cause allergic reactions in sensitized individuals. Some enzymes may irritate the skin, eyes and mucous membranes upon prolonged contact.

Liquid enzyme products may create inhalable aerosols if splashed or vigorously stirred. Spilled product material should therefore be flushed away with water.

STORAGE:

Enzyme products should be stored in a cool dry place. When stored below 35°C products will maintain its declared activity for at least 24 months. The enzyme preparations should not be left in direct sunlight for extended periods. Liquid preparation should not be frozen.

REGULATORY INFORMATION:**EEC Classification**

In concentration form, the liquid enzymes products are classified as “sensitizers by inhalation” under the terms of EEC directive 88/379.

TECHNICAL SERVICE:

Enzymes technical service laboratory shall be pleased to provide more information covering specific applications for all products or discuss any practical problem which many occur in the industry.

AUM ENZYMES

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