



Aum Enzymes
India's #1 Speciality Enzyme Products

Anti Gluten Enzymatic Preparation VIII

Benefits

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

Description

Anti Gluten Enzymatic Preparation VIII is a mixture of the various enzymes like amylase, glucoamylase, lipase, and lactase, endo-proteases produced from selected strains of NON GMO *Aspergillus* Spp. and plant origin enzymes papain and bromelain as well as peptidase from *serratia* spp.

Gluten Enzymatic Preparation VIII contain **amylase** an enzyme which breaks down (hydrolyzes) starch, the reserve carbohydrate in plants, and glycogen, the reserve carbohydrate in animals, into reducing fermentable sugars, mainly maltose, and reducing nonfermentable or slowly fermentable dextrins.

Gluten Enzymatic Preparation VIII contain **glucoamylase** is an enzyme which can break down these starches into glucose, which is usable by the body. This encourages smooth **digestion** and may help deter common digestive upsets such as heaviness, lethargy, bloating, gas and loose stools

Anti Gluten Enzymatic Preparation VIII contain **bromelain** is a protein-**digesting** enzyme mixture derived from the stem, fruit, and juice of the pineapple plant. **Bromelain** is also used as a **digestive** aid for osteoarthritis and to reduce soreness in aching muscles.

Anti Gluten Enzymatic Preparation VIII contain **lipase** is an enzyme necessary for the absorption and digestion of nutrients in the intestines. This digestive enzyme is responsible for breaking down lipids (fats), in particular triglycerides, which are fatty substances in the body that come from fat in the diet.

Anti Gluten Enzymatic Preparation VIII contain **lactase** is an enzyme supplement used to help people who have trouble digesting **milk** and other **dairy products (lactose intolerance)**. **Lactase's** primary **function** is to break down a type of sugar called lactose

Anti Gluten Enzymatic Preparation VIII contain **Papain** refer to a group of enzymes whose catalytic function is to hydrolyze (breakdown) proteins. Papain is a botanical mixture of at least five proteases of different specificity present in papaya (*Carica papaya*). They are also called proteolytic enzymes or proteinases. Proteolytic enzymes are very important in digestion as they breakdown the peptide bonds in the protein foods to liberate the amino acids needed by the body.

Anti Gluten Enzymatic Preparation VIII contain **peptidase** also known as protease or proteolytic is an enzyme with a very important **role** in the hydrolysis of proteins. Hydrolysis is the process of breaking down bigger molecules into smaller parts, in this case from proteins deriving peptides and even smaller units called amino acids

Anti Gluten Enzymatic Preparation VIII contain **endo proteases** is an enzyme are very **important** in digestion as they breakdown the the peptide bonds in the protein foods to liberate the amino acids **needed** by the body. **Enzymes** can break down undigested protein, cellular debris, and toxins in the blood, sparing the immune system this task.

PRODUCT SPECIFICATION

Parameters	Operational range
Temperature range	25°C to 60°C
pH range	3.5 to 8
Form & appearance	Light yellow to off white Powder
Activity of enzyme	Dipeptidyl peptidase-4 [DDP-IV] 270 unit Bromelain 240GDU Papain 100TU Fungal Amylase -10,000Unit Fungal Glucoamylase- 1500 Unit Fungal Lipase 1000LU Lactase 2500 ALU Endo protease 1000 Unit
Microbial source:	<i>Fungal Aspergillus Spp.+ Serratia Spp+</i> <i>Plant origin enzymes</i>

PACKGING:

Anti Gluten Enzymatic Preparation VIII 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 25°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.

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