



A U M E N Z Y M E S

*Aum Enzymes*  
India's #1 Speciality Enzyme Products

## Enzymatic Blend for Whey Protein II

### Benefits

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

### Description

**Enzymatic blend for whey protein II** is a mixture of the various enzymes like protease, lipase, and lactase produced from selected strains of NON GMO *Aspergillus Spp.* and plant origin enzymes bromelain from *Stem Pineapple [Ananas comosus]*

Enzymatic blend for whey protein II contain **proteases** refer to a group of enzymes whose catalytic function is to hydrolyze (breakdown) proteins. 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.

Enzymatic blend for whey protein II 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.

Enzymatic blend for whey protein II 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 **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..

## PRODUCT SPECIFICATION

Parameters	Operational range
Temperature range	25°C to 60°C
pH range	3.5 to 8
Form & appearance	Light yellowish to off white Powder
Activity of enzyme	Fungal Protease 200000HUT/g Fungal Lactase 10000 ALU/g Fungal Lipase 50000LU/g Bromelain 100GDU/g
Microbial source:	<i>Fungal Aspergillus Spp.+ Plant origin enzyme [Stem Pineapple [Ananas comosus]]</i>

## PACKGING:

Enzymatic blend for whey protein II 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.

### **AUM ENZYMES**

30, Bhakti Nagar, Nr. Jalaram Mandir, BORSAD-388 540.

Dist. Anand. (Gujarat) India.

Mobile: +91-9898383455

E-mail: [info@aumenzymes.com](mailto:info@aumenzymes.com), [aumenzymes@gmail.com](mailto:aumenzymes@gmail.com).

Website: [www.aumenzymes.com](http://www.aumenzymes.com)

