



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

## **Enzymatic preparation blend for immunity boosting**

### **Benefits**

**Protease helps in vital support to the immune system**

**Proteases prevent the growth of undesirable microorganisms**

**Proteases may even boost production of natural antibodies**

**Effective management of protein-digesting enzymes**

**Mix blend of proteases with carbohydrate & fat digesting enzymes**

**Standardized activity for convenient formulation**

**Convenient for tabulating or capsulation**

### **Description**

**Enzymatic preparation blend for immunity boosting** is a mixture of the various proteases enzymes produced from selected strains of NON GMO *fungi, bacterial and herbal origin enzymes* which play a vital role in detoxifying the body, supporting optimal immune health, blood circulation, and managing a healthy inflammatory response.

Good health is dependent on a healthy digestive and immune system. Historically, the digestive and immune systems were viewed and studied as separate entities. However, there are remarkable similarities and shared functions in both nutrient acquisition and host defense. This association provides a new prism for viewing the emergence and evolution of host defense mechanisms.

The intestines contain more immune cells than the rest of the entire human body. In many cases, immune dysfunction begins with a “failure to communicate” in the human gut. Considering 80 percent of the immune system is located in the digestive tract, maintaining a healthy gut is a major focal point in the pursuit to support overall health and immunity.

**Enzymatic preparation blend for immunity boosting** contains 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 preparation blend for immunity boosting** contains proteases enzyme which is an enzyme that takes part in the metabolic processes of the body. Proteases can break down the proteins inside the microbes. Systemic therapeutic protein-digesting enzymes (proteases) can break down undesirable microorganisms like viruses, yeast, fungi, bacteria and parasites that get into the bloodstream.

**Enzymatic preparation blend for immunity boosting** contains 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.

**Enzymatic preparation blend for immunity boosting** contain lipase, 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.

Taking **enzymatic preparation blend for immunity boosting** supplemental enzymes, especially when eating foods that are highly processed, cooked improperly or difficult to digest, reduces stress to the digestive system, supports the proper uptake of nutrients and creates an ideal environment for 70% of your immune system

## PRODUCT SPECIFICATION

Parameters	Operational range
Temperature range	25°C to 65°C
pH range	3 to 8
Form & appearance	Light tan to off white Powder
Types of enzyme	Protease HUT [Fungal acid protease] Protease SPU [Serratiopeptidase] Protease FU [Nattokinase] Protease TU [Papain] Protease PU [Bromelain] Amylase DU [Fungal alpha amylase] Lipase LU [Fungal Lipase]
Enzymes source:	<i>Aspergillus oryzae</i> + <i>Serratia E15</i> + <i>Bacillus natto</i> + papaya [ <i>Carica papaya</i> ]+ Stem Pineapple [ <i>Ananas comosus</i> ]

### PACKGING:

Enzymatic preparation blend for immunity boosting is 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 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 may occur in the industry.

#### **AUM ENZYMES**

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