



Aum Enzymes
India's #1 Speciality Enzyme Products

Enzymes blend for anti inflammatory I

Benefits

Reduce Inflammation & boost immunity
Liberate the amino acids needed by the body
Proteolytic enzymes are essential regulators and modulators
Effective in the management of food digestion
Standardized activity for convenient formulation
Convenient for tabulating or capsulation

Description

Enzymes blend for anti inflammatory I is botanical mixture of at least two proteases of different specificity like Bromelain, papain, produced from NON GMO plant origin enzymes. They are also called proteolytic enzymes or Proteinases.

Enzymes blend for anti inflammatory I contain bromelain is a mixture of protein-digesting enzymes found in pineapples (*Ananas comosus*). Bromelain supplements contain active substances that aid digestion and help reduce inflammation.

Enzymes blend for anti inflammatory I contains papain refer to a group of enzymes whose catalytic function is to hydrolyze (breakdown) proteins. Papain is useful in the treatment of a wide range of conditions, but it is particularly effective in relieving inflammation associated with infection and physical injuries.

PRODUCT SPECIFICATION

Parameters	Operational range
Temperature range	25°C to 60°C
pH range	3.5 to 8
Form & appearance	off white to light yellow Powder
Types of enzyme	Bromelain [<i>Ananas comosus</i>] Papain [<i>Carica papaya</i>]
Declared Enzyme Activity	Bromelain 1200GDU/g Papain 250 TU/mg
Source of origin	Plant origin enzymes

PACKGING:

Enzymes blend for anti inflammatory I 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 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 may occur in the industry.

AUM ENZYMES

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