



A U M E N Z Y M E S

Enzymes blend for anti inflammatory II

Aum Enzymes
India's #1 Speciality Enzyme Products

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 II is botanical mixture of at least two proteases of different specificity like kiwi protease, and ginger protease produced from NON GMO plant origin enzymes. They are also called proteolytic enzymes or Proteinases.

Enzymes blend for anti inflammatory II use contains new cysteine proteolytic enzyme from Indian ginger main bioactive compound in ginger, responsible for much of its medicinal properties. It has powerful anti-inflammatory and antioxidant effects.

Enzymes blend for anti inflammatory II use contains the health-promoting perspectives of kiwi protease 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 It can treat a wide range of diseases via immune-nutrition and anti-inflammatory responses.

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	Kiwi Protease [<i>Actinidia chinensis</i>] Ginger Protease [<i>Zingiber officinale</i>]
Declared Enzyme Activity	Kiwi Protease 150U/g Ginger Protease 50GPU/g
Source of origin	Plant origin enzymes

PACKGING:

Enzymes blend for anti inflammatory 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 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

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