



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

#### **Benefits**

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

#### **Description**

Fungal Lipase 100000 FCC FIP an enzyme Lipase produced from selected strains of NON GMO *Aspergillus oryzae*

Fungal Lipase 100000 FCC FIP 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.

#### **PRODUCT SPECIFICATION**

Parameters	Operational range
Temperature range	25°C to 60°C
pH range	3.5 to 8
Form & appearance	Off white to white Powder
Activity of enzyme	<b>Fungal Lipase 100000 FCC FIP/g</b>
Microbial source: Fungal origin	<i>Aspergillus oryzae</i>

#### **PACKGING:**

Fungal Lipase 100000 FCC FIP 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 35°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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