

Aum Enzymes
India's #1 Speciality Enzyme Products

Nattokinase 20000 FU

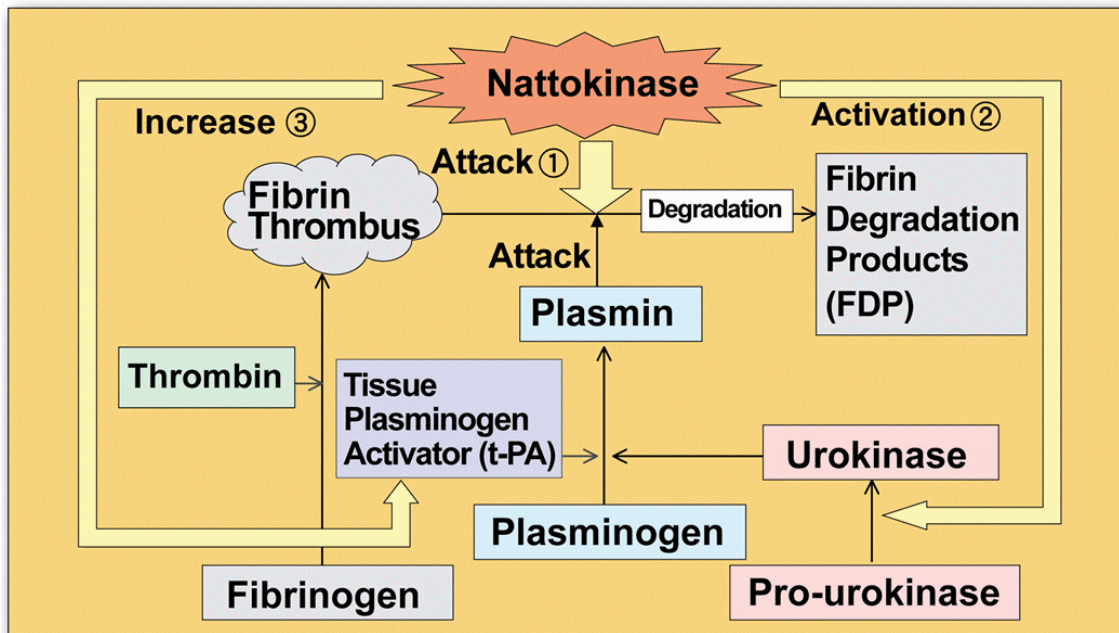
Benefits

High performance Nattokinase enzyme
Specific in action
Concentrated & standardized
Preparation for soft gel or capsule & tablets

Description

Nattokinase is *Bacillus subtilis (natto)* origin enzyme discovered from Natto food (fermented soybean). It is Serine protease single chained polypeptide structure composed of 275 bonds amino acids, produced by *Bacillus subtilis (natto)*. The other name of Nattokinase is Subtilisin NAT. Its activity and amount is expressed by FU (fibrin degradation unit). Nattokinase shows beneficial effect as mention.

- # Effect of thrombolytic activity
- # Effect of improvement blood flow
- # Reduction of whole blood viscosity
- # Reduction of High blood pressure
- # Antiplatelet aggregating activity
- # Care of stroke patients prognosis
- # Reduction of plasminogen activator Inhibitor type 1[PAI-1]



Product Specification

Parameters	
Temperature range	25°C to 45°C
pH	4.5 to 8.5
Form & appearance	Off white to light brown powder
Enzyme type	Bacterial Nattokinase
Enzyme activity	20000 FU
Microbial source	<i>Bacillus natto</i>

Packaging

Enzymes products are available in 1/5/10/25 Kilogram aluminum foil for powder products. 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 12 months. The enzyme preparation 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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