



Aum Enzymes
India's #1 Speciality Enzyme Products

SERRATIOPEPTIDASE 600IU

BENEFITS

Standardized activity for convenient formulation
Convenient for tabulating or capsulation & syrup
Ecofriendly and biodegradable
Broad spectrum anti-inflammatory action
Used for effectively managing swelling and pain

DESCRIPTION

Serratiopeptidase is produced by Serratia species E-15, non-pathogenic enterobacteria, found naturally and obtained by various types filtration, concentration and purification from culture of Serratia E-15 species bacteria (fermentation biotechnology) to make useful for food and medical industry.

Serratiopeptidase has a well proven excellent anti-inflammatory action with moderate analgesic properties. Serratiopeptidase can be used for effectively managing swelling and pain after any minor/major dental or oral surgical procedures and facial trauma either alone or in combination.

Serratiopeptidase can be used as an adjunct therapeutic agent along with antimicrobials in the treatment of orofacial infections. Furthermore, its use and application in the areas of human health are well documented and continue to be a major aspect of inflammation and pain management protocol in many clinics around the world.

The role of serratiopeptidase as a therapeutic agent in oral and maxillofacial surgery is expanding, and they hold a promising future as a broad-spectrum anti-inflammatory drug with minimal side effects and complications.

The product color may vary from batch to batch and the colour intensity does not indicate the product strength [Enzyme activity].

PRODUCT SPECIFICATION

Parameters	Operational range	Optimal range
Temperature	35°C to 65°C	40°C to 60°C
pH	4 to 9.5	7 to 9
Form & appearance	Free flowing Powder, off white to light brown color	
Enzyme Type	Serratiopeptidase	
Microbial source	Serratia spp. E-15	

PAKAGING:

Serratiopeptidase products are available in 5/10/25 Kilogram HDPE fiber drum 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 NON GMO 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 36 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:

Aum 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.

Technical datasheet given with each product are only given as usage guidelines, but tests should be carried out under local conditions to fix the optimum dosage for the machine type and conditions.

AUM ENZYMES

30, Bhakti Nagar, Nr. Jalaram Mandir, BORSAD-388 540.

Dist. Anand. (Gujarat) India.

Mobile: +91-9898383455

E-mail: info@aumenzymes.com, aumenzymes@gmail.com.

Website: www.aumenzymes.com