

Amylase AD11P – AD11P



- Rapid starch digestion
- Convenient for tableting
- Works well at gastric pH
- Suitable for vegetarians
- 15 times digestive power of nf pancreatin

Many disorders are caused by an insufficiency of digestive enzymes. Incomplete digestion of starch in the small intestine can cause digestion problems, as it will be utilised by undesirable microorganisms naturally present in the colon.

Amylase AD11P will start digesting starch in the stomach and will continue working in the small intestine.

Amylase AD11P is designed for use in dietetic formulations along with other Biocatalysts enzymes in this range (Lipase, Cellulase, Hemicellulase, Lactase and Protease). It gives rapid digestion of starch at gastric pH.

Amylase AD11P has more than 3 times the starch digesting power of 4XNF Pancreatin and is a standardised preparation convenient for tableting.

SPECIFICATION

Activity	30,000 amylase units/gram
Biological Source	<i>Aspergillus oryzae</i>
Form	Off white powder
Working pH	4.5 - 6.0
Temperature range	50 - 55°C

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APPLICATION & DOSAGE

Amylase AD11P should be used at a dose rate of 10 - 100 mg per tablet depending on the exact application. Where a Pancreatin substitute is required it has an activity equivalent to about 15 times USP-NF Pancreatin.

HEALTH AND SAFETY

Always read the Health and Safety sheet (MSDS) before use and retain. If you are in any doubt about recommended product handling and safety, please contact Biocatalysts before use. Generally, when using enzymes avoid contact with the skin and eyes and do not breathe dusts or aerosols containing them.

STORAGE

Activity will remain above the minimum analysis specification for at least 12 months from the date of the Batch Certificate of Analysis, when stored below 20°C.

ALLERGENS

Soy protein hydrolysates is used as a fermentation substrate. Its presence in the end product is negligible. Lactose is used as a diluent.

FOOD STATUS

Prepared from enzymes of GRAS status and manufactured to FCC/JECFA/WHO/FAO recommendations for enzymes used in food processing.

QUALITY

1. Food Safety Policy

The company operates a Hazard Analysis at Critical Control Points (HACCP) system. This ensures that ingredients and the production environment are regularly monitored for contamination and that the processes are designed to produce safe products every time.

2. Good Manufacturing Practice (GMP)

The company's integrated management system encompasses Total Quality, Health and Safety, Food Safety and GMP.

3. ISO9001

Biocatalysts Ltd is certified to BS ISO9001: 2000. Regular Audits are carried out by the British Standards Institute (BSI) to ensure continuing compliance with the standard.

AVAILABILITY

Powders: standard 25kg nett poly-line fibre kegs. Non-standard quantities of 1kg and 5kg are also available for some products, please enquire.

The production micro-organism used in this product is not a GMO. Within the proposed guidelines of the European Union regarding Genetically Modified products, the above product would be classed as GMO free.

