

Lactase - L017P



- Effective in the management of lactose intolerance
- Standardised activity for convenient formulation
- Convenient for tableting or capsulation

Lactose is the primary sugar found in milk. Digestion of lactose requires the enzyme lactase, produced in the small intestine, which breaks lactose into simpler sugars. Lactose intolerance is the inability to properly digest lactose.

Symptoms of lactose intolerance include abdominal bloating, gaseousness, flatulence, cramping, and diarrhoea following consumption of dairy products.

Lactase L017P can be used in dietetic preparations for people that suffer from lactose intolerance.

The product is standardised on Dicalcium Phosphate which makes it ideal for tableting applications.

S P E C I F I C A T I O N

| | |
|-------------------|---------------------------|
| Activity | 65,000 lactase units/gram |
| Biological Source | <i>Aspergillus oryzae</i> |
| Form | White to off-white powder |
| Working pH | 4.5 - 5.5 |
| Temperature range | 50 - 60°C |

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APPLICATION & DOSAGE

Typically between 50 and 100mg of Lactase L017P per tablet or capsule.

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 and wheat protein hydrolysates are used in the fermentation of this product. Their presence in the end product will be negligible.

FOOD STATUS

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

GM STATUS

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.

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-lined fibre kegs. Non-standard quantities of 1kg and 5kg are also available for some products, please enquire.

