

Lipase L036P - L036P



- Digests diverse plant & animal lipids
- Suitable for tableting for dietetics
- Suitable for vegetarians
- Broad-range pH stability
- Capsulation or tableting

Fats and oils are essential components of a healthy diet. Lipase enzymes attack dietary fats and oils in the small intestine to produce simpler fatty acids and glycerol. These are taken up by the intestinal mucosa and utilised by the body to generate energy.

Lipase L036P can be used in dietetic formulations to relieve the symptoms of digestive disorders.

Lipase L036P has good stability between pH 3 and 8 and so if taken orally with a meal will survive passage through the stomach into the small intestine where it is not inactivated by bile salts.

Lipase L036P is supplied as a standardised powder convenient for tablet and capsule production.

SPECIFICATION

Activity	35,000 Lipase units/gram
Biological Source	<i>Rhizopus oryzae</i> (formerly <i>Rhizopus javanicus</i>)
Form	White to off-white powder
Working pH	6.5 - 7.5
Temperature range	40°C

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APPLICATION & DOSAGE

Typically between 50 and 100 mg of Lipase L036P 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

Lactose used as a diluent.

FOOD STATUS

Prepared from enzymes of GRAS status and manufactured to JECFA/WHO/FAO/FCC recommended specifications 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-lined 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.

