

Amylase AD11MDP

AD11MDP

Features/Benefits

- Rapid starch digestion
- Convenient for tableting
- Works well at gastric pH
- Suitable for vegetarian
- 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 micro-organisms naturally present in the colon. Amylase AD11MDP will start digesting starch in the stomach and will continue working in the small intestine.

Amylase AD11MDP 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 AD11MDP 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 U/g
Biological Source	<i>Aspergillus sp.</i>
Form	Off-white to brown powder
Optimum pH Range	4.5 - 6.0
Optimum Temperature Range	30 - 40°C

Application & Dose

Amylase AD11MDP should be used at a dose rate of 10 - 100mg 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 & Safety

Always read the Material Safety Datasheet (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. MSDSs are available in other languages. Please contact Customer Services.

Storage

Powders: Activity will remain within specification for at least 12 months from the date of manufacture when stored at 0 - 20°C.

Allergens

Refer to allergen statement.

Food Status

Material complies with the JECFA/FAO/WHO and FCC recommended specifications for enzymes used in food processing.

GM Status

This product has been manufactured using a fermentation process of a microbial organism that has not been altered using modern biotechnology. This product does therefore not require labelling as GMO on food labels.

Quality & Food Safety

Biocatalysts operates a preventative risk-based Food Safety System that ensures the environment and processes are designed to produce safe products every time. FSSC22000 and FSMA compliant.

Compliance: The Company's integrated management system encompasses Quality, Food Safety, Health and Safety and GMP.

Certificates are available on request from the Customer Services Department.

Availability

Powders: standard 25kg net poly-lined, 100% recyclable cardboard box. Non-standard quantities are also available for some products, please enquire.