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SUPEROXIDE DISMUTASE (Fermented)

SPECIFICATION SHEET I.U.B. 1.15.1.1

DESCRIPTION

Is a highly active fungal protease preparation derived from a selected Non-GMO strain of Bacillus amyloliquefaciens culture extract and is enteric coated. Superoxide Dismutase converts superoxide to hydrogen peroxide and assists in reducing reactive oxygen species.

PHYSICAL PROPERTIES

A light yellow to light brown free-flowing powder, soluble in water, with characteristic odor and taste.

ENZYMATIC PROPERTIES

The pH and temperature specifications for this enzyme is available upon request.

ACTIVITY

The activity of this enzyme is assayed according to current FCC or Industry methods and standards. The acceptance criteria for all enzyme assays is: NLT 85.0% and NMT 115.0% of the declared units of enzyme activity.*

COUNTRY OF ORIGIN South Korea

Product is stable for two years (24 months) if stored at or below 10°C in sealed poly bags in boxes or drums away from sunlight and high humidity. Product is packed in 25 kilo fiber drums or double-wall boxes.

HANDLING PRECAUTIONS

Avoid the formation of aerosol and dust of the product. Repeated inhalation of enzyme aerosol or dust may cause allergic type reactions in sensitized individuals. For detailed information please refer to the SDS.

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^{*}FCC 9 Page 414

Product Code: 81751 (10.10.22)

^{**}If Entero test results exceed 100 CFU/g then Salmonella testing (Negative/25g) is completed.