

TECHNICAL INFORMATION

DESCRIPTION:

Biocore[®] Dairy Ultra is a unique composition that will hydrolyze lactose as well as milk fats and proteins. This food grade vegetarian enzyme system is obtained by the controlled fermentation of select microbial species from the genera *Aspergillus* and *Candida*.

ACTIVITY:

Biocore[®] Dairy Ultra is standardized utilizing the following activities: ALU, FIP and BLGU. Complete descriptions of these assays are available upon request.

PROPERTIES:

Form:	Dry powder
Color:	Light tan
Odor:	Free of offensive odor
Taste:	Free of offensive taste
Effective pH Range:	pH 2.75 to 6.0
Effective Temperature Range:	25° C to 60° C

TYPICAL SIDE ACTIVITIES:

A variety of proteolytic, carbohydrolytic, and lipolytic side activities are likely to be found in this blend.

APPLICATIONS:

Biocore[®] Dairy Ultra is a proprietary blend of protease, lipase and lactase enzymes designed to enhance the digestion of dairy products. Biocore[®] Dairy Ultra acts to digest not only lactose but also fats and acid stable β -lactoglobulins, which may contribute to dairy intolerance. Biocore[®] Dairy Ultra can be a stand alone or an important part of any broad-spectrum digestive formula and meets the unique needs of individuals that experience difficulty digesting dairy products or who have diets high in dairy.

SHELF LIFE:

Long term stability studies have not been completed for this composition. Based on shelf life studies of this composition's individual components, this product has an expected shelf life of 24 months.

Note: Nothing disclosed above is to be construed as a recommendation to use our product in violation of any patents. The information presented above is believed to be accurate. However, said information and products are offered without warranty or guarantee except as to the composition and purity stated herein since the ultimate conditions of use and variability of the materials treated are beyond our control.