

TECHNICAL INFORMATION

DESCRIPTION:

Biocore[®] Lipo is a combination of different lipases optimized to break down dietary fats. This food grade vegetarian enzyme system is obtained through the controlled fermentation of select microbial species from the genera *Aspergillus*, *Rhizopus* and *Candida*.

ACTIVITY:

Biocore[®] Lipo is measured in FCC FIP lipase units (FIP). This catalytic activity is measured by determining the amount of free fatty acids liberated from an olive oil emulsion over a fixed time interval. One FIP unit is defined as the quantity of a standard lipase preparation that liberates the equivalent of 0.2 μ mole of fatty acid from olive oil per minute at pH 7.0 and 37° C.

PROPERTIES:

Form:	Dry powder
Color:	Light tan
Odor:	Free of offensive odor
Taste:	Free of offensive taste
Effective pH Range:	pH 2 to 8
Effective Temperature Range:	Up to 60°C

TYPICAL SIDE ACTIVITIES:

A variety of non-specific lipolytic activities are likely to occur in this blend.

APPLICATIONS:

Biocore[®] Lipo is intended for use in dietary supplements. Biocore[®] Lipo can be added to digestive formulas that target fast food consumers or others who may consume a high fat diet.

SHELF LIFE:

To maintain optimum enzyme activity, this product should be stored in a cool, dry place in a tightly sealed container. When properly stored, this product can be expected to lose less than 10% of its activity in two years.

Note: Nothing disclosed above is to be construed as a recommendation to use our product in violation of any patents or to market/label our product in a manner that is not compliant with FDA or FTC regulations. The information presented above is believed to be accurate and is presented for educational purposes only. 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.