

TECHNICAL INFORMATION

Description: This food grade fungal enzyme system used in National Enzyme Company products is obtained by the controlled fermentation of *Trichoderma longibrachiatum*. This **patent pending** enzyme system is a unique composition that aglyconates plant polyphenols, including isoflavones, through hydrolysis of their β -D-glucopyranosidic linkage.

Activity: National Enzyme Company has developed and validated an internal method of analysis for this enzyme preparation. The resulting activity unit of **Isolase[®]** is described as "IsoU". One "IsoU" is defined as the amount of enzyme that releases 0.01 μ mole of *p*-nitrophenol from *p*-nitrophenyl- β -D Glucopyranoside in 1 minute, at 30° C and pH 7.5.

Properties:

Form:	Dry powder
Color:	Light tan
Odor:	Free of offensive odor
Taste:	Free of offensive taste
Effective pH Range:	pH 3 to 8
Effective Temperature Range:	25° - 40° C

Typical Side Activities: Cellulase, pentosanase, pectinase, β -glucosidase, and amylase

Applications: **Isolase[®]** is a unique enzyme composition used solely for the purpose of enhancing the bioavailability of plant polyphenols, including isoflavones. **Isolase[®]** is designed for addition to powdered drink mixes and encapsulated products that contain plant polyphenols. Additionally, **Isolase[®]** can be part of a digestive blend formulated to support the unique needs of individuals that consume diets high in soy or other sources of plant polyphenols.

Shelf life: Long term stability studies have not been completed for this composition. Based on shelf life studies of other carbohydrolytic preparations, this product has an expected shelf life of 24 months when protected from heat & moisture.