

# Nattozimes®



## TECHNICAL INFORMATION

### DESCRIPTION:

This food grade fungal enzyme system, used in National Enzyme Company products, is obtained by the controlled fermentation of *Aspergillus oryzae* and *A. melleus*. This unique preparation is characterized by its ability to hydrolyze the peptide linkages of a standard fibrin substrate, in a manner consistent with the activity of nattokinase.

### ACTIVITY:

National Enzyme Company standardizes **Nattozimes®** based on its nattokinase activity. There is not a published FCC method for determining the activity of nattokinase. Within the industry, nattokinase activity is measured in Fibrinolytic Units (FU). One FU is defined as the amount of enzyme which acts on a standard solution of bovine plasma fibrin at 37°C and pH 8.5 to increase the absorbance of the filtrate (275nm) by 0.01 per minute.

### PROPERTIES:

Form:	Dry powder
Color:	Light tan
Odor:	Free of offensive odor
Taste:	Free of offensive taste
Effective pH Range:	pH 2.75 to 9
Optimum pH Range:	pH 3.75 to 7.75
Effective Temperature Range:	up to 60° C
Optimum Temperature:	50° C

### TYPICAL SIDE ACTIVITIES:

Various proteolytic activities

### APPLICATIONS:

**Nattozimes®** is a unique enzyme composition that is specially formulated to be a 1:1 alternative to nattokinase.

### 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 have a shelf life of 24 months.