



Product Information

AlphaGal™ 140 P (Code En140.paa)

General Description

AlphaGal™ 140P contains a source of alpha-galactosidase produced by controlled fermentation of *Saccharomyces cerevisiae*. Alpha-galactosidase is an exo-activity which catalyses the hydrolysis of alpha 1,6 linked galactose moieties present in polysaccharides, oligosaccharides, galactomannans and galactolipids.

Application

AlphaGal™ 140P can be used to hydrolyze non fermentable sugars such as raffinose, stachyose and verbascose in soya and legume products. Treatment with AlphaGal™ 140P improves the nutritional value of soya and legume containing diets and prevents intestinal discomfort and flatulence. Product should be applied at the rate of 1500 grams per 1000 kgs (3 lbs per ton) of soybean meal.

Specification

Alpha-galactosidase activity: minimum 30 pNPG units/gram

Packaging & Storage

AlphaGal™ 140P is available in 50 Lb. bags. Product should maintain at least 95% activity for a minimum of 9 months when stored at 30C in original, unopened container. After this time period, reassay is advisable.

Handling Precautions

Enzymes may cause skin or eye irritation and inhalation of aerosol can result in sensitization of susceptible individuals. Standard handling procedures should be followed to prevent direct contact with the product or inhalation of aerosol. A separate Material Safety Data Sheet (MSDS) is available on request.