



Pancreatin 6 NF/USP

PRODUCT DESCRIPTION

Pancreatin 6 NF/USP belongs to the Pancreatin series of Costantino industrial enzymes production. Pancreatin is a mixture of several digestive enzymes produced by pancreas. It is composed of protease, amylase and lipase: each activity is tightly controlled using official methods. Pancreatin is prepared commercially from swine-origin pancreas in a concentrated formulation, then subsequently diluted at the desired concentration. Pancreatin 6 NF/USP is the result of the skill of Costantino in the selection and optimization of the best supply chain in combination with a stable and capable process. High quality raw materials are mixed to get a stable final product showing the best purity and the required enzymatic activity. As many Costantino products, customization is available for eventual fine-tuning of the claimed enzymatic activity to fit the customers optimal needs.

SUGGESTED USE

Pancreatin series enzymes are recommended for leather industry applications and technical uses.

STORAGE & SHELF LIFE

Pancreatin enzymes are hygroscopic and can absorb odors. Temperatures below 8°C and odor free environment are recommended. Avoid direct sunlight. Expiry date: 2 years from the date of manufacture in the original sealed packaging kept in a dry area, ideally between 2 and 8°C.

PACKAGING

The standard packaging is a 25 kg cardboard box which contains the product within an inner polyethylene liner bag. No staples or metallic fasteners are used:

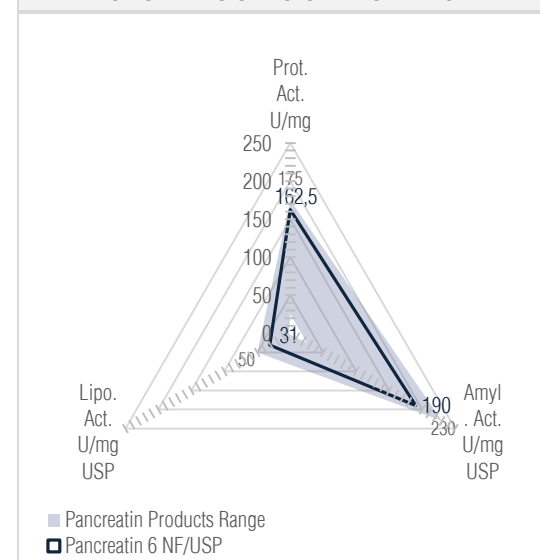
- Custom packaging available.
- Delivered with Certificate of Analysis.

The information contained herein is based on internal testing performed at A.Costantino & C. S.p.A. and is to the best of our knowledge true and accurate at present time. All data represents typical analyses provided as a general guide and not to be taken for exact specifications. No warranty nor any liability implied or otherwise, is assumed with them. Users are directed to perform their tests to determine suitability and performance for specific purposes. The information and results contained in this technical data sheet are susceptible to modification at any time, without warning.

TYPICAL PHYSICAL & CHEMICAL PROFILE

Product	Prote. Act. U/mg USP	Amyl. Act. U/mg USP	Lipol. Act U/mg USP
Pancreatin 1 NF/USP	25,0 - 35,0	25,0 - 35,0	2,0 - 6,0
Pancreatin 3 NF/USP	75,0 - 90,0	75,0 - 110,0	6,0 - 15,0
Pancreatin 4 NF/USP	100,0 - 120,0	100,0 - 150,0	8,0 - 20,0
Pancreatin 6 NF/USP	150,0 - 175,0	150,0 - 230,0	12,0 - 50,0

RANGE OF PHYSICAL & CHEMICAL PROFILE



AVAILABLE ON REQUEST

MICROBIOLOGICAL ANALYSIS

Total Bacterial Count	<i>Salmonella</i> spp
Bile-tolerant Gram-negative Bacteria	<i>S.aureus</i>
<i>E. coli</i>	Yeasts and Moulds

OTHER ANALYSIS

Heavy Metals	Allergens
Salts and Ashes	Fat
	Solubility