



Scientific Protein Laboratories LLC
700 East Main Street, P.O. Box 158
Waunakee, Wisconsin 53597-0158 USA

Technical Data Sheet
HIGH LIPASE PANCREATIC ENZYME CONCENTRATE (PEC)

High Lipase Pancreatic Enzyme Concentrate contains enzymes (principally lipase, amylase, and protease) and is obtained from porcine raw materials gathered under the continuous inspection of the United States Department of Agriculture and/or Agriculture Canada under the Federal Meat Inspection Act. The facilities and controls used for its manufacture are in conformity with FDA current Good Manufacturing Practice regulations and SPL High Lipase PEC meets all the declared standards, tests, assays, and other specifications of the current revision of the United States Pharmacopoeia (USP).

DESCRIPTION

High Lipase PEC is a cream-colored, amorphous powder, having a faint, characteristic (meaty), but not offensive odor. High Lipase PEC hydrolyzes fats to glycerol and fatty acids, changes protein into proteoses and derived substances, and converts starch into dextrins and sugar. It is more active in neutral or faintly alkaline media.

USES

High Lipase PEC is used for treatment of pancreatic insufficiency, especially when the digestion of lipids is of paramount importance.

SPECIFICATIONS

Lipase	Not Less Than 75 USP Units/mg
Protease	Not Less Than 250 USP Units/mg
Amylase	Not Less Than 275 USP Units/mg
Fat	Not More Than 5.0%
Loss on Drying	Not More Than 5.0%
Salmonella	Negative
E. Coli	Negative

CERTIFICATION

Each lot is carefully analyzed at the time of manufacture. A Certificate of Analysis and Material Safety Data Sheet accompany each order.

SOLUBILITY

High Lipase PEC is partly soluble in water and insoluble in alcohol.

PACKAGING

High Lipase PEC is routinely packaged in polyethylene liners inside heat-sealed foil pouches.

STORAGE

Preserve in tight containers, preferably at a temperature not exceeding 25° C.

EXPIRATION DATE: 24 months