BROMELAIN

BASICS

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WHAT IS BROMELAIN?

BROMELAIN IS A COMBINATION OF ENZYMES, CALLED **PROTEOLYTIC ENZYMES**, THAT HELPYOUR BODY ABSORB AND ASSIMILATE PROTEINS FROM FOODS

Bromelain is a concoction of sulfhydryl proteolytic enzymes. Depending upon the site of extraction it can be regarded as either stem bromelain (SBM) (EC 3.4.22.32) or fruit bromelain (FBM) (EC 3.4.22.33).

Bromelain remain enzymatic active over a broad spectrum and endure a range of pH (5.5 to 8.0) and temperature (35.5 to 71 °C).

PROTEOLYTIC ENZYME SUPPLEMENTS

BROMELAIN, PAPAIN, PANCREATIN, TRYPSIN AND CHYMOTRYPSIN ARE PROTEOLYTIC ENZYMES THAT ARE COMMONLY ADDED TO PROTEOLYTIC SUPPLEMENT BLENDS.

SOURCES OF BROMELAIN CONTENT

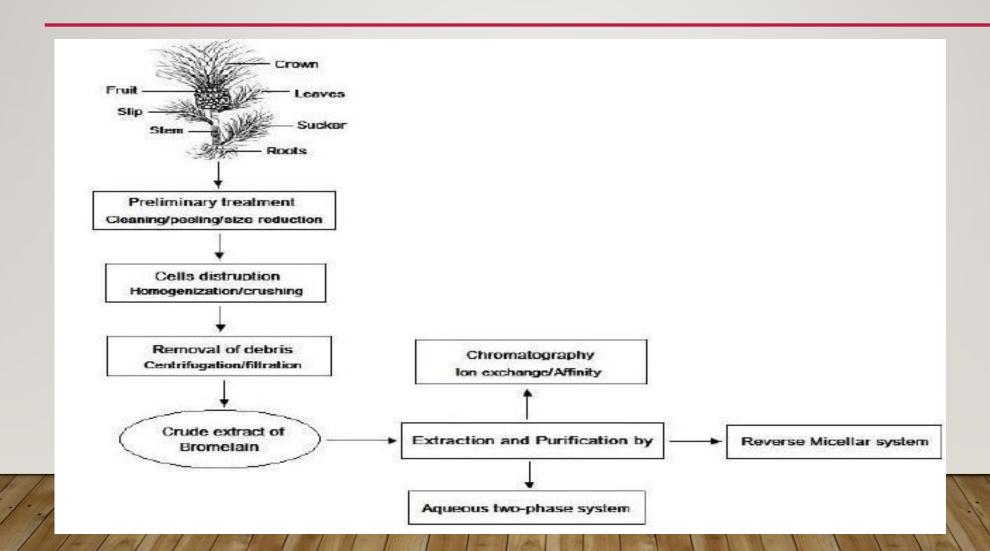
BROMELAIN IS ONLY AVAILABLE IN NATURAL FORM FROM THE PINEAPPLE
BOTH THE STEM AND THE JUICE FROM THE PINEAPPLE'S FLESH CONTAIN BROMELAIN.

TECHNOLOGY

HIGHEST PURIFIED BROMELAIN IN LESS STEPS AND LOWEST COST.

Use of modernistic approach such as membrane filtration,
Reverse micellar systems,
Aqueous two phase extraction and chromatographic techniques have shown promise in this regard

EXTRACTION



HOW MANY MG OF BROMELAIN IN PINEAPPLE?

- Bromelain is determined in MCUs (milk clotting units) or GDUs (gelatin liquifying systems), where one GDU equates to roughly1.5 MCU
 - Bromelain exists in all parts of the pineapple plant,
 however the stem is the most common commercial source
 - Enzyme activity as given in katal generally refers to that of the assumed natural target substrate of the enzyme. Enzyme activity can also be given as that of certain standardized substrates, such as gelatin, then measured in gelatin digesting units (GDU), or milk proteins, then measured in milk clotting units (MCU). The units GDU and MCU are based on how fast one gram of the enzyme will digest gelatin or milk proteins, respectively. 1 GDU equals approximately 1.5 MCU.[2]

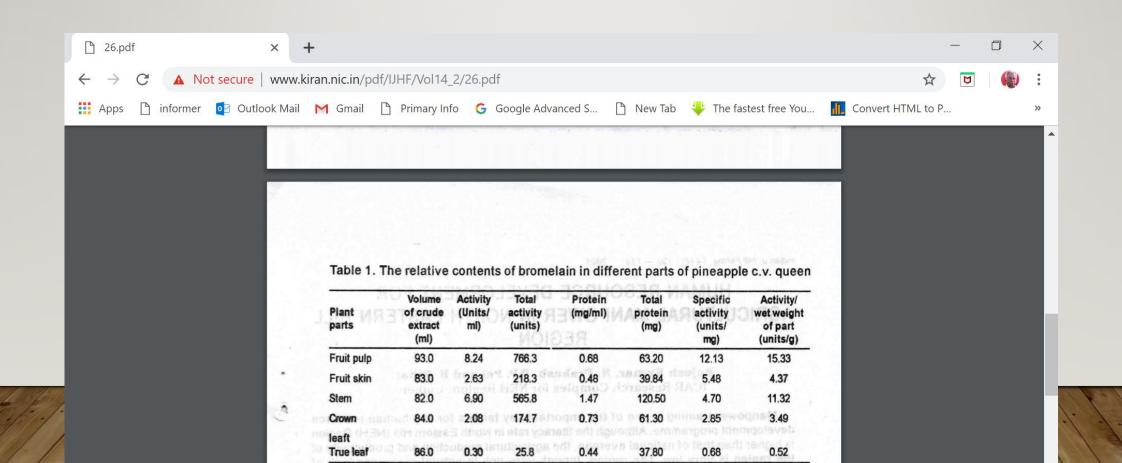
BROMELAIN CONTENT

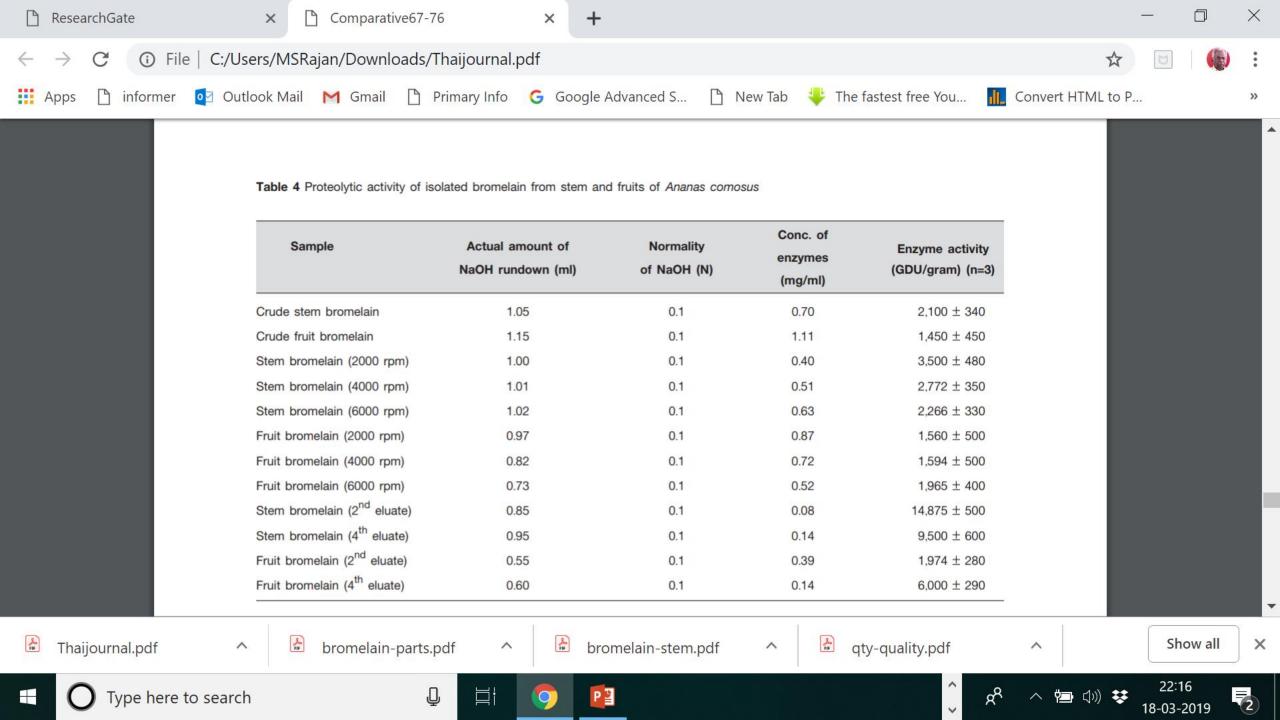
The stem of pineapple was extracted using a grater and then concentrated by a freeze dryer to obtain a pure concentrate. SDS-PAGE, Bradford assay and protease specific activity was used to analyze bromelain activity. The results of this study showed that bromelain from pineapple stem has a molecular weight between 19-22 kDa. Bradford assay showed 0.476 µg/mL bromelain concentration. Bromelain activity of Non freeze dried (NF) extract showed 0.317 U/mL, while freeze dried (F) extract showed 0.212 U/mL. This study concluded that the pineapple stem has bromelain activity.

BROMELAIN ACTIVITY

Samples	Bromelain activity (CDU/mg)
Pineapple crown extract	$426.49^{d} \pm 8.76$
Purified bromelain	$501.08^{b} \pm 3.31$
Desalted bromelain	$485.78^{c} \pm 8.76$
Bromelain powder	$529.77^{a} \pm 5.74$

BROMELAIN CONTENT PINEAPPLE PARTS





THE GOOD

THIS ENZYME COMPOUND MAY HELP REDUCE THE INFLAMMATION OF MUSCLE AND SOFT TISSUES. THE ANTI-INFLAMMATORY PROPERTIES OF BROMELAIN MAY ALSO HELP RELIEVE PAIN AND STIFFNESS ASSOCIATED WITH CARPAL TUNNEL SYNDROME AND ARTHRITIS. BROMELAIN MAY ALSO HELP EASE DIGESTIVE DISTRESS AND FIGHT INFECTIONS.

THE BAD

BROMELAIN MAY CAUSE MILD SIDE EFFECTS SUCH AS DIARRHEA, INCREASED MENSTRUAL BLEEDING, VOMITING AND NAUSEA

THE UGLY

BROMELAIN MAY ALSO INTERACT WITH SEVERAL MEDICATIONS AND CHEMICALS. YOU SHOULD NOT CONSUME BROMELAIN IF YOU TAKE ANTICOAGULANTS, SUCH AS WARFARIN, ASPIRIN OR CLOPIDOGREL. BROMELAIN ALSO AMPLIFIES THE EFFECTS OF SEDATIVES, SUCH AS ALCOHOL, TRICYCLIC ANTIDEPRESSANTS, BARBITURATES, SLEEP AIDS AND BENZODIAZEPINES.

Companies in the field

- *Enzybel International SA
- * Biozym Gesellschaft fur
- Enzymtechnologie mbH
- * Ursapharm Arzneimittel
- **GmbH**
- * Hong Mao Biochemicals Co.
- * Ltd
- * Great Food Group of
- **Companies**

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American Laboratories is an ingredient manufacturer founded in 1967 in Omaha, NE. The foundation of American Laboratories was built on the knowledge of providing Enzymes, Proteins, and Flavors to the Nutritional, Food, and Diagnostic industries with a motto of "Quality Ingredients you can Trust". Recently celebrated 50th year in business .and Expanded operations to include three separate facilities that total over 150,000 square feet of production, warehouse and office areas. American Laboratories is proud to be known as an industry leader and currently offers over 300 products to various industries including: Nutritional, Food, Diagnostic, Veterinary and Pharmaceutical and sell product to over 50 countries around the world.

QUESTIONS?

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