



Sebphytase 2MG

Description:

Sebphytase 2MG is an *E.coli* 6-phytase preparation produced by controlled fermentation of selected strain of *Pichia pastoris*.

Sebphytase 2MG is Kosher-certified, Halal-certified, non-synthetic and can be used to produce organic certifiable products.

Product Properties:

- Form: cream to off-white coloured granules
- Active Ingredient: 6-phytase
- Declared Activity: 5,000,000 U/kg

Working Principle:

Sebphytase 2MG initiates phytate (inositol hexakisphosphate) de-phosphorylation at the L-6 position thus releasing entrapped phosphorus in feed ingredients. **Sebphytase 2MG** makes more phosphorus available for bone growth, and reduces the amount of phosphorus excreted into the environment.

Applications & Benefits:

Sebphytase 2MG is mainly used as feed additive in diets mostly for poultry and swines. **Sebphytase 2MG** can be used to replace di-calcium phosphate in animal feed depending upon the nature of the feed ingredients. Addition of **Sebphytase 2MG** is expected to raise the available phosphorus content, which is equivalent to 6.0-6.5 Kg of Di-Calcium Phosphate (18% phosphorus).

Sebphytase 2MG increases the utilization efficiency of minerals, protein and other essential nutrients, and improves the production performance of poultry and swine's. **Sebphytase 2MG** reduces the supplementation of expensive inorganic phosphorus in feeds, thus reducing the feed cost, increases the space in feed formulation to improve feed quality, in turn increasing the profit of both feed companies and farms. **Sebphytase 2MG** also helps reducing environmental pollution by decreasing 40-60% phosphorus excreted through manure.

Dosing Recommendations:

Sebphytase 2MG is generally recommended to be added to the feed at a dose rate of 500 to 2000 FTU per kg of feed. This dose range applies to broilers, turkeys as well as piglets. The actual dosage however, may vary depending upon various factors including feed composition, pelleting conditions and the desired end results or as recommended by the qualified Nutritionist.

Pelleting Stability:

Sebphytase 2MG is found to be heat-stable up to 85°C.

Quality Specifications:

Sebphytase 2MG is feed grade enzyme and complies with the recommended purity specifications for food-grade enzymes given by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the Food Chemical Codex (FCC). **Sebphytase 2MG** is manufactured under a quality management system consistent with ISO 9001:2008, ISO 22001:2005 as well as EU GMP+.

Packaging:

Sebphytase 2MG is typically available in 25 kg and 50 Kg HDPE drums.

Storage:

Sebphytase 2MG should be stored in a cool, dry place, away from direct sunlight. **Sebphytase 2MG** maintains its declared activity for at least 24 months from the date of manufacture. The 'best use before' date is printed on the label.

Safety & Handling Precautions:

Enzymes are proteins. Inhalation of dust or aerosols may induce sensitization and may cause allergic reactions in sensitized individuals. Some enzymes may irritate the skin, eyes, and mucous membranes upon prolonged contact. Avoid unnecessary contact with the product and inhalation of any aerosols or dust particles. In case of spillage or contact with the eyes or skin, rinse the affected area promptly with plenty of water.

All spills, however minor, should be removed immediately. Use respiratory protection. Major spills should be carefully shoveled into plastic-lined containers. Minor spills and remains of major spills should be removed by vacuum cleaning or flushing with water (avoid splashing). Wash contaminated clothes. Advanced Enzymes provides Material Safety Data Sheets, and advice regarding the safe handling of enzymes.



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