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RECOMMENDATIONS FOR THE STORAGE & HANDLING

OF

FREEZE DRIED ENZYMES

STORAGE

The recommended storage temperature for Faizyme's freeze dried enzymes is -15°C or lower.

If stored dry and at this temperature, the enzymes should retain full activity for a minimum period of 24 months. Some enzyme preparations will have a longer storage life – please enquire.

HANDLING

Because of their low moisture content, freeze dried preparations of enzymes are likely to absorb moisture rapidly when exposed to the atmosphere in the laboratory and appropriate precautions should be taken to ensure that the enzyme remains dry. We recommend that vials / bottles of the enzyme be handled as follows:

- Remove vial / bottle from the storage freezer.
- Before opening, allow temperature of the vial / bottle to reach room temperature.
- Dry off any water condensation that may have formed on the container.
- Open vial/ bottle in a dry atmosphere for use.
- After opening and use, desiccate the open vial / bottle in a vacuum desiccator over dry (blue) silica gel and under a high vacuum for a period of 3 to 4 hours.
- Release vacuum slowly with dry air.
- Re-seal the vial and return it to the storage temperature of -15°C or lower.

PRECAUTIONS

Avoid contact of enzymes with skin, eyes and by inhalation. Enzymes may cause sensitisation by inhalation or skin contact and the possibility of an allergic response does exist. It is recommended that a dust mask, protective glasses and gloves be worn when handling enzymes.