

The data here shows that Enzyme Technologies bromelain is very stable (Figure 1). Without adopting any special storage conditions (i.e. the product being stored at ambient temperature), the activity of our product is virtually unchanged over a three year period (Figure 1). Our product is also stable over a range of temperatures, only showing a minor decline at a temperature of 80°C (Figure 2). Compared to other commercially available products, our bromelain product is superior with an activity more than twice that of its competitors (Figure 3). All four commercial products claim an activity of 2000 GDU's/g, however, their actual activities are below the minimum effective activity and, in fact, competitor 4, in effect, has no activity at all. In addition, obvious physical differences can be noticed between Enzyme Technologies product and the 4 competitors (Figure 4). Our bromelain product dissolves completely in water, resulting in a clean, clear solution, suggesting a high level of purity (Figure 4). The commercial products, in contrast, form a cloudy solution, which suggests these products are impure and contain a large amount of insoluble material (Figure 4). The high purity level of our bromelain product is further confirmed by the higher amount of protein present in our bromelain in comparison to the 4 competitors (i.e. 3-12 times more protein!) (Figure 5).

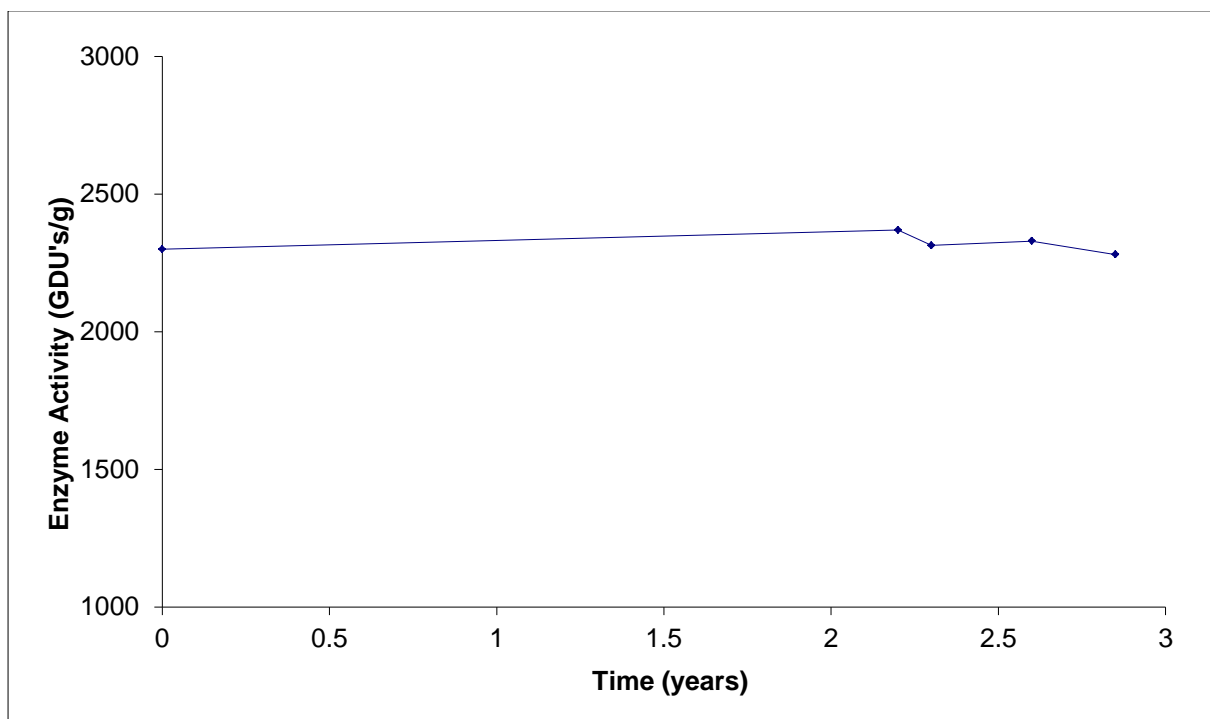


Figure 1. Stability of Enzyme Technologies' bromelain over a 3 year period.

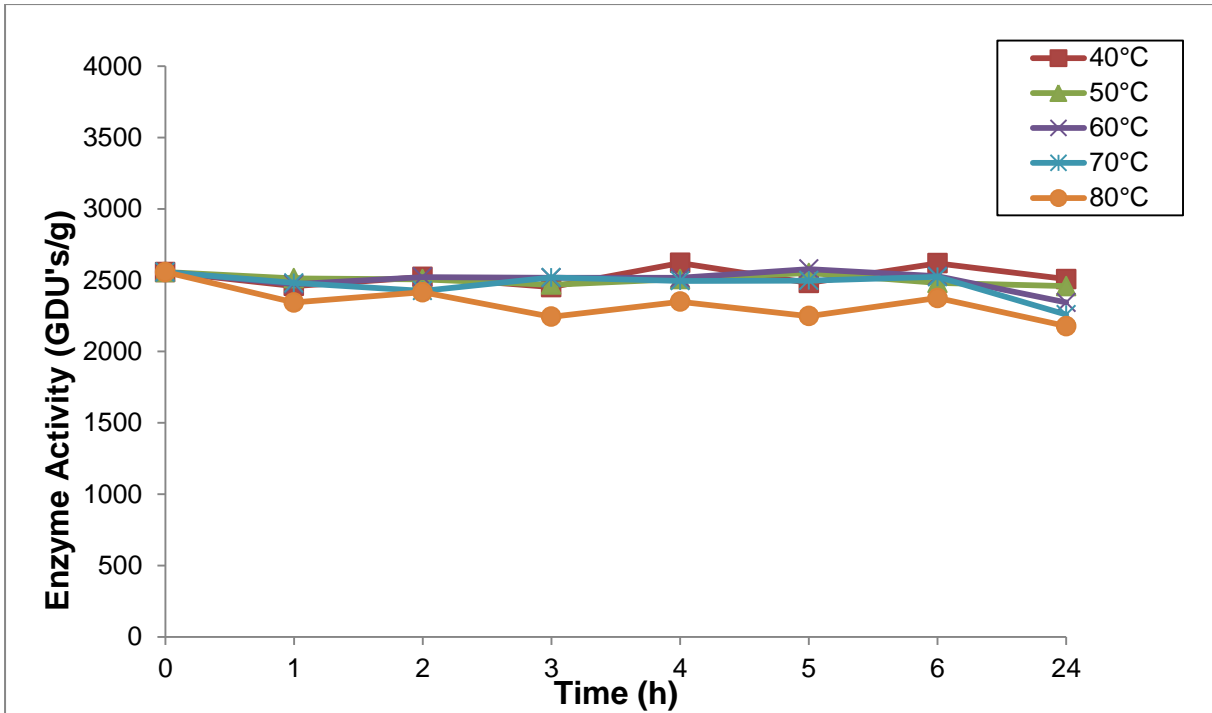


Figure 2. Thermal stability of Enzyme Technologies' bromelain over a 24 hour period.

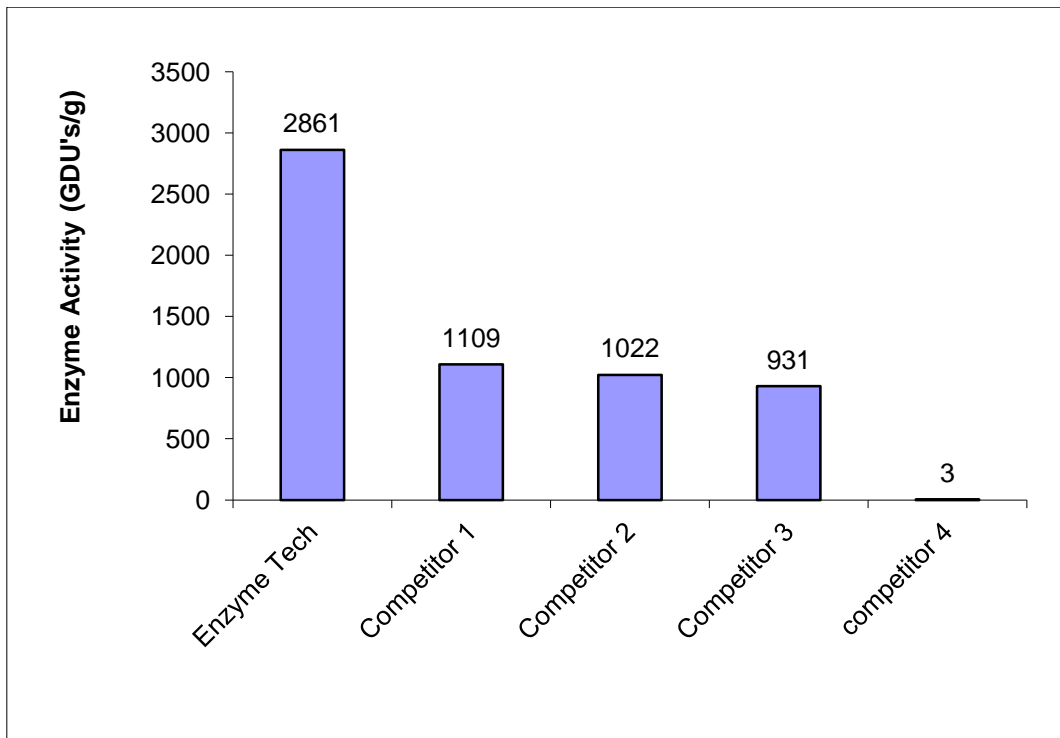


Figure 3. Comparing enzyme activity of Enzyme Technologies bromelain against 4 competitors.



Figure 4. Physical appearance of Enzyme Technologies products against four commercial products.

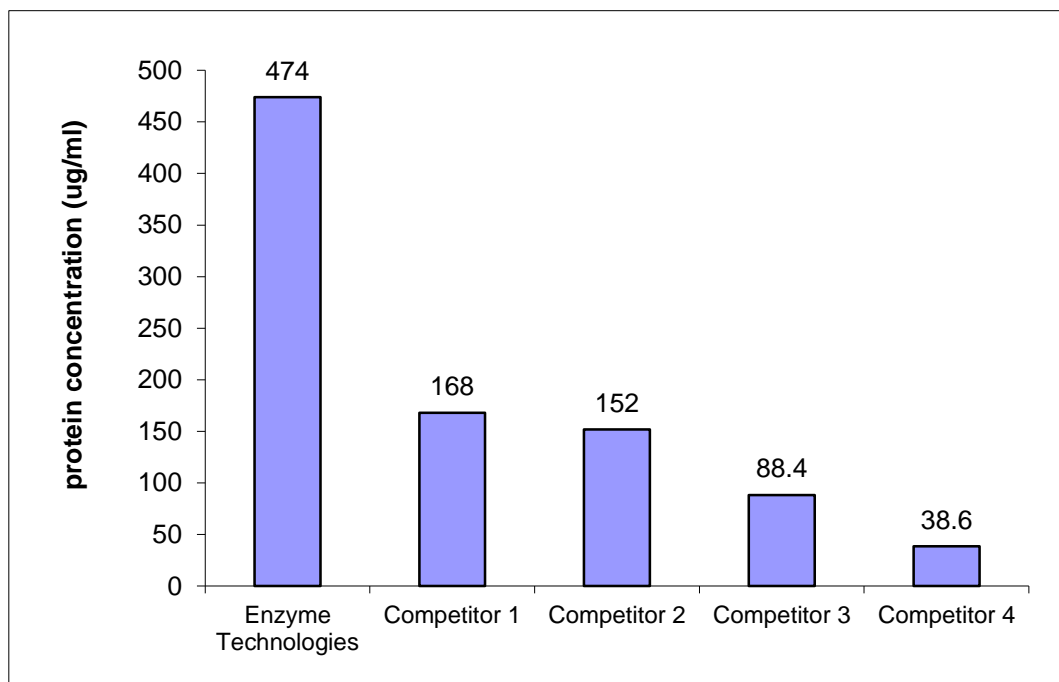


Figure 5. Protein concentration of Enzyme Technologies' bromelain compared to 4 competitors

All the above data has demonstrated that we have the technology to produce an enzyme of the highest quality (i.e. high activity, stability, purity and protein content) and with a competitive shelf life, making it superior to its commercial competitors.