



ACB Modified Pumpkin Enzyme PT



Final stop:

A stabilized fruit enzyme:

ACB Modified Pumpkin Enzyme PF

Start: Pumpkin biomass is sourced from farms and processing facilities local to our respective manufacturing sites in the USA, Italy, and Taiwan.

Road Map Tour

ducts are not intended as recommendations to use our products in the infi ation. Freedom from patent infringement is not implied. All information is The pumpkin biomass is macerated and fermented with the probiotic bacteria *Lactobacillus lactis*. Through the use of selective filtration techniques, the proteolytic fruit enzymes are isolated.

Locally sourced pumpkin biomass used to promote a more sustainable provenance

USA: Pumpkins are sourced locally from farms in the Carolinas that harvest pumpkin seeds. Pumpkin seed harvesters are utilized to collect pumpkins in the field and extract the seeds. The pumpkins are fed into a machine, which then separates the seeds from the pumpkin flesh. The pumpkin remnants are typically expelled from the machine to enrich the soil or be collected as waste.

Italy: Pumpkins are sourced locally from the north and northeast of Italy. Typically, the pumpkins are peeled and cut before being packaged, ready to be sold in supermarkets. From this processing, we can take the discarded peels, flesh, and pulp. In this way, we are not competing with the food chain and are reducing the amount of waste produced.

Taiwan: Pumpkins are sourced locally from organic farms in Yunlin (west of Taiwan), where the family-owned farms implement strategies for organic management of water quality, fertilization, and pest control.

We want to be transparent in our supply chain from harvest to production. It's important to know where our raw materials come from and where they are going.

Safety & oxicology

Non-phototoxic

Non-sensitizing

ic Non-irritant to skin

Non-irritant to eyes

Non-harmful to aquatic life

