

## NATURAL HEALTH PRODUCT

### LACTASE

This monograph is intended to serve as a guide to industry for the preparation of Product Licence Applications (PLAs) and labels for natural health product market authorization. It is not intended to be a comprehensive review of the medicinal ingredient.

#### Notes

- ▶ Text in parentheses is additional optional information which can be included on the PLA and product label at the applicant's discretion.
- ▶ The solidus (/) indicates that the terms and/or statements are synonymous. Either term or statement may be selected by the applicant.

#### Date

April 29, 2019

#### Proper name(s), Common name(s), Source material(s)

Table 1. Proper name(s), Common name(s), Source material(s)

Proper name(s)	Common name(s)	Source material(s)	
		Proper name(s)	Part(s)
<ul style="list-style-type: none"> <li>▶ beta-D-galactoside galactohydrolase</li> <li>▶ beta-galactosidase</li> </ul>	<ul style="list-style-type: none"> <li>▶ beta-galactosidase</li> <li>▶ Lactase</li> <li>▶ Tilactase</li> </ul>	<i>Aspergillus flavus</i> var. <i>oryzae</i>	Whole

References: Proper names: IUBMB 1980; Common names: IUBMB 1980; Source material: CABI 2012, Bisby et al. 2010.

#### Route of administration

Oral

#### Dosage form(s)

This monograph excludes foods or food-like dosage forms as indicated in the Compendium of Monographs Guidance Document.

Acceptable dosage forms for the age category listed in this monograph and specified route of administration are indicated in the Compendium of Monographs Guidance Document.

## Use(s) or Purpose(s)

- ▶ Digestive enzyme
- ▶ Digestive enzyme/lactase to assist in the digestion of foods containing lactose (e.g. dairy foods, milk) (Ramirez et al. 1994; Lin et al. 1993; Biller et al. 1987; Moskovitz et al. 1987).
- ▶ Helps prevent symptoms of lactose intolerance (including gas, bloating, cramping and diarrhea) (Ramirez et al. 1994; Lin et al. 1993; Biller et al. 1987; Moskovitz et al. 1987).

## Dose(s)

### Subpopulation(s)

Adults 18 years and older

### Quantity(ies)

*Digestive enzyme*

Not to exceed 54,000 FCC ALU of enzymatic activity, per day; and 18,000 FCC ALU per single dose.

*Lactose digestion/Symptoms of lactose intolerance*

3,000 - 54,000 FCC ALU of enzymatic activity, per day; not to exceed 18,000 FCC ALU per single dose (FCC 8 2012; Ramirez et al. 1994; Lin et al. 1993).

### Notes

- ▶ The Quantity per dosage unit must be the enzymatic activity (FCC unit). The quantity of the enzymatic preparation in mg or ml should also be included as additional quantity.
- ▶ One lactase unit (ALU) is defined as that quantity of enzyme that will liberate *o*-nitrophenol at a rate of 1  $\mu\text{mol}/\text{min}$  under the conditions of the assay (FCC 8 2012).

### Direction(s) for use

Take with or immediately before a meal/food.

## Duration(s) of use

*All products*

Consult a health care practitioner/health care provider/health care professional/doctor/physician for prolonged use.

## Risk information

### Caution(s) and warning(s)

*All products*

Consult a health care practitioner/health care provider/health care professional/doctor/physician prior to use if you have diabetes (Groff and Gropper 2000).

*Lactose digestion/Symptoms of lactose intolerance*

Consult a health care practitioner/health care provider/health care professional/doctor/physician if symptoms persist or worsen.

### Contraindication(s)

No statement required.

### Known adverse reaction(s)

Stop use if gastro-intestinal disturbance and/or hypersensitivity/allergy occur (HC 2011).

## Non-medicinal ingredients

Must be chosen from the current Natural Health Products Ingredients Database (NHPID) and must meet the limitations outlined in the database.

## Storage conditions

No statement required.

## Specifications

- ▶ The finished product specifications must be established in accordance with the requirements described in the Natural and Non-prescription Health Products Directorate (NNHPD) Quality of Natural Health Products Guide.
- ▶ The medicinal ingredient must comply with the requirements outlined in the NHPID.
- ▶ Details of the manufacturing of the enzyme at the raw material stage should include fermentation medium and the isolation process of the medicinal ingredient.
- ▶ The specifications must include testing for enzymatic activity of the medicinal ingredient at appropriate stages of formulation and manufacturing using the assay outlined in the current Food Chemicals Codex (FCC): Lactase (Acid) ( $\beta$ -Galactosidase) activity (ALU)
- ▶ Where published methods are not suitable for use, manufacturers will use due diligence to

ensure that the enzymes remain active to the end of the shelf life indicated on the product label.

## References cited

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Groff J, Gropper S. 2000. *Advanced Nutrition and Human Metabolism*, 3<sup>rd</sup> edition. Belmont (CA): Wadsworth/Thomson Learning.

IUBMB 1980: Nomenclature Committee of the International Union of Biochemistry and Molecular Biology. [Internet]. London (GB): Queen Mary, University of London [ $\beta$ -galactosidase: EC 3.2.1.23. created 1961, modified 1980; Accessed 2012 March 28]. Available from: <http://www.chem.qmul.ac.uk/iubmb/enzyme/EC3/2/1/23.html>

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Moskovitz M, Curtis C, Gavalier J. 1987. Does oral enzyme replacement therapy reverse intestinal lactose malabsorption? *The American Journal of Gastroenterology* 82(7):632-635.

Ramirez FC, Lee K, Graham DY. 1994. All lactase preparations are not the same: results of a prospective, randomized, placebo-controlled trial. *The American Journal of Gastroenterology* 89(4):566-570.

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