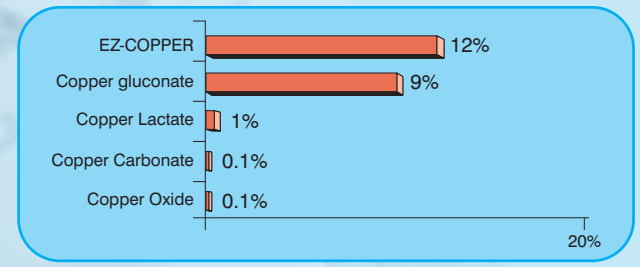
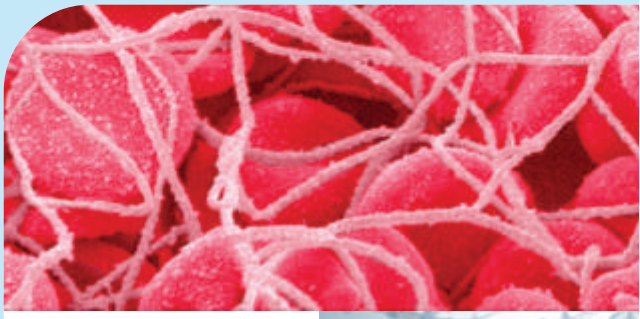
EZ-Copper®

BENEFITS

1. Excellent solubility
2. Excellent taste profile compared to other commercially available copper sources
3. 40% more copper than copper gluconate
4. Very clear and stable solution
5. Excellent PH range is mild on the stomach

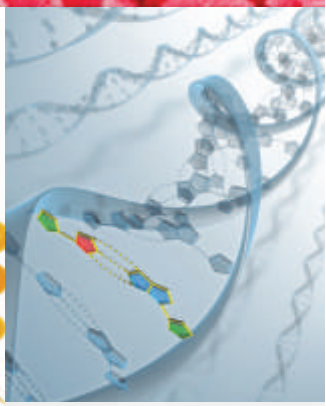
SOLUBILITY in H_2O at 25 degrees C





APPLICATIONS

1. Functional water & beverages
2. Multi-mineral tablets
3. Soya milk
4. Yogurt
5. Cereal bars & nutritional mixes



APPEARANCE

1. Light Bluish-green powder
2. Copper Content 18%-21%
3. Particle Size – Greater than 95% passing thru US 16 Mesh
4. Solubility = 12% in water at 25 degrees C

MICROBIOLOGY

1. Total Aerobic Count < 1000 cfu/g
2. Total Yeasts & Moulds < 200 cfu/g
3. Salmonella (10g) = absent
4. Pseudomonas aeruginosa (10g) = absent
5. E Coli (10g) = absent

Global Calcium
Adding life to life

CERTIFICATIONS

1. Kosher – STAR K
2. HACCP – Codex Alimentarius
3. GMP – World Health Organisation Norms
4. HALAL – ISOM
5. ISO 9000 & ISO 14000

LABELLING

Labelled as : copper gluconate & lactic acid. All three are included in the US GRAS list for use as direct substances.

PHYSIOLOGICAL FUNCTIONS

Copper is a component of prolyl and lysyl hydoxylases, enzymes involved in collagen synthesis. Because of this, connective tissue-rich tissues such as capillaries, scar tissue, and bone matrix are most sensitive to copper status. Copper also functions at the catalytic site of the antioxidant enzyme superoxide dismutase

DEFICIENCY MANIFESTATIONS

Skeletal abnormalities, reproductive difficulties, impaired nervous tissue function, and changes in hair and skin pigmentation have been observed in severe copper deficiency. A role for copper in the maintenance of bone mass has been determined from observations of osteoporosis in preterm infants born with inadequate copper reserves.