

PRESS RELEASE

What are catalasymeter and catalase?

This is a new and exciting reality, full of promise for food growing ... and for medicine.

Catalase is an enzyme whose content in canned foods must be controlled at all costs, if product quality is not to be compromised and shelf life dangerously shortened. This observation is not new: in 1819 researchers discovered the influence of this enzyme in all living matter, and its importance for the metabolic balance and health of human and animal species.

In 1959 the founder and director of the Centre de recherche en sciences appliquées à l'alimentation of the University of Quebec at Montreal, Dr. Marcel Gagnon, was invited, during a visit to the University of Massachusetts, to do research on a procedure to speed up the tests for measuring the effectiveness of a treatment given to vegetables before canning.

This research has resulted in a method for measuring catalase using flotation of a disk which instantly indicates presence of the enzyme in a hydrogen peroxide solution, and which at the same time indicates the relative quantity present by the amount of time the disk takes to rise to the surface of the liquid in a test tube, taking into account the number of gaseous bubbles adhering to a paper disk.

Dr. Gagnon's method, published in scientific journals, has been accepted by various researchers throughout the world: by Americans in 1965, to detect poor quality milk; in 1968 by Italian