

Food Grade Diamine Oxidase

Diamine oxidase (DAO) is an enzyme crucial for breaking down histamine, a chemical involved in allergic reactions. Found in the digestive tract, DAO helps regulate histamine levels, playing a key role in preventing histamine-related symptoms like headaches and gastrointestinal discomfort.

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Food grade diamine oxidase (DAO) is a specialized form of the enzyme diamine oxidase that is used as a dietary supplement. It is primarily designed to support individuals with histamine intolerance or sensitivity, a condition where the body struggles to break down histamine from ingested foods, leading to symptoms like headaches, digestive issues, and skin problems. Food grade DAO supplements are sourced from porcine kidneys or other suitable sources, and when taken before meals, they can help enhance histamine metabolism in the gut. This can alleviate symptoms associated with histamine intolerance, allowing individuals to enjoy a wider variety of foods without discomfort or adverse reactions.

Product Name	Native Porcine Diamine Oxidase powder (Food grade)	Native Pea sprouts Diamine Oxidase powder (Food grade)
Cat No.	EXTZ-283	EXTZ-395
EC No.	EC 1.4.3.22	EC 1.4.3.22
Appearance	Brownish yellow powder	Light green powder
Mesh size	100% pass 80 mesh	100% pass 80 mesh
Enzyme activity	≥ 25mU/g	≥ 25mU/g
Description	Diamine oxidase is a highly active intracellular enzyme in the upper villi of the small intestine of humans and mammals.	Freeze-dried pea sprouts powder has diamine oxidase activity, which can degrade histamine.

Creative Enzymes also provides other [diamine oxidase](#) products for research and industrial use. Please [contact us](#) for any product needs.