

Combizyme™ 275P - C275P



- High performance speciality enzyme
- Excellent control of gluten modification
- Controlled extension with good plasticity
- Standardised low level of alpha amylase

Combizyme™ 275P is a carefully selected and standardised proteinase from the *Trichoderma* group of micro-organisms, together with a speciality amylase from the *Aspergillus* group. Combizyme™ 275P is prepared to an activity that is suited to being added at the dough making stage of bread production as part of the total dry goods of the mix.

This blend of activities gives excellent control of dough character. The dose response to protein content of the flour is constant, and allows a consistent plasticity to be developed with a range of flours. Like most enzymes Combizyme™ 275P is rapidly heat deactivated at temperatures over 60°C.

S P E C I F I C A T I O N

| | |
|-------------------|--|
| Activity | Proteinase 70 U/g Alpha amylase 12,000 U/g (approx 2000SKB/g) Pentosanase 10,000 U/g |
| Biological Source | <i>Aspergillus</i> and <i>Trichoderma</i> sp. |
| Form | Off white to cream powder |
| Working pH | 5 - 7 |
| Temperature range | Maximum activity at 55°C, performs well in range 30 - 55°C. |

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APPLICATION & DOSAGE

The exact level of application of Combizyme™ 275P will depend on the type and protein content of the flour, and on the degree of gluten modification required. It is therefore recommended that dose levels be determined by test baking. The general guide to dose is 0.01 - 0.05 %w/w flour for biscuits and crackers.

The above information is only indicative. Precise data should be obtained by practical testing. Because of the possible allergenicity to airborne proteins amongst staff of milling and baking operations it is recommended that enzyme preparations be handled so as to minimise the creation of dust. Wearing of suitable protective clothing to conform to regulations for working with powders is also recommended.

HEALTH AND SAFETY

Always read the Health and Safety sheet (MSDS) before use and retain. If you are in any doubt about recommended product handling and safety, please contact Biocatalysts before use. Generally, when using enzymes avoid contact with the skin and eyes and do not breathe dusts or aerosols containing them.

STORAGE

Activity will remain above the minimum analysis specification for at least 12 months from the date of the Batch Certificate of Analysis, when stored below 20°C.

ALLERGENS

Soy, wheat and milk products are used in the fermentation substrate. Wheat flour is used as the diluent.

FOOD STATUS

FCC/JECFA/WHO/FAO recommendations for enzymes used in food processing. Wheat flour is used as a diluent.

QUALITY

1. Food Safety Policy

The company operates a Hazard Analysis at Critical Control Points (HACCP) system. This ensures that ingredients and the production environment are regularly monitored for contamination and that the processes are designed to produce safe products every time.

2. Good Manufacturing Practice (GMP)

The company's integrated management system encompasses Total Quality, Health and Safety, Food Safety and GMP.

3. ISO9001

Biocatalysts Ltd is certified to BS ISO9001: 2000. Regular Audits are carried out by the British Standards Institute (BSI) to ensure continuing compliance with the standard.

AVAILABILITY

Powders: standard 25kg nett poly-lined fibre kegs. Non-standard quantities of 1kg and 5kg are also available for some products, please enquire.

The production micro-organism used in this product is not a GMO. Within the proposed guidelines of the European Union regarding Genetically Modified products, the above product would be classed as GMO free.

