

Combizyme™ 366P - C366P



- Metabisulphite replacer
- Maintains constant viscosity of batters
- Gives control of gluten modification
- Prevents cracking
- Eliminates use of artificial additives

This enzyme should be used in the production of high quality wafers and crackers. It can also be used to replace metabisulphite in biscuits and crackers.

It modifies the protein and hemicellulose fractions of wheat flour, and as a result maintains a constant viscosity of batter. Combizyme™ 366P effectively controls gluten modification.

The replacement of metabisulphite benefits the baker as chemical additives in food products become more unpopular with consumers.

In addition Combizyme™ 366P enables gluten modification to be controlled, and the maintenance of a constant viscosity reduces mechanical problems associated with the production of wafers and crackers without chemical additives.

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

Activity	30 Casein Protease units/gram 880 Pentosanase units/gram
Biological Source	<i>Bacillus sp., Trichoderma sp.</i>
Form	Cream coloured powder
Working pH	5.0 - 7.0
Temperature range	30 - 65°C

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APPLICATION & DOSAGE

As with all of Biocatalysts' baking enzymes the exact dose will need to be determined for each process. However as a guide Combizyme™ 366P should be mixed with biscuit or cracker flour at approximately 1000 to 4000 ppm based on wheat flour. This dosing information is only indicative. Precise data can only be obtained through practical testing and baking trials.

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, milk and wheat proteins are used as a fermentation substrates. Wheat flour is used as the diluent.

FOOD STATUS

Prepared from enzymes of GRAS status and manufactured to FCC/JECFA/WHO/FAO recommendations for enzymes used in food processing.

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.

