

Depol™ 222P - D222P



- Improves dough handling
- Increases volume and oven spring
- Prevents crumb stickiness
- Improves crumb texture and colour
- Amylase free

This product should be used as an alternative to chemical additives. Depol™ 222P improves dough handling and gives an increase in bread volume and oven spring. In addition this blend can prevent crumb stickiness and give improved colour and texture to the finished product.

Small quantities of this product can be used to generate the desired effect alongside other enzymes, eg alpha amylase A011P.

Depol™ 222P is a high performance speciality enzyme, which has a range of benefits. Its concentration allows incorporation into the dough at low levels, and it is efficient at reducing stickiness and improving gluten development.

In addition products baked using Depol™ 222P as an enzyme additive have been noted to have excellent texture.

SPECIFICATION

Activity	1,300 Pentosanase units/gram 300 Cellulase units/gram
Biological Source	<i>Trichoderma reesei</i>
Form	Cream coloured powder
Working pH	4.0 - 5.5
Temperature range	30 - 60°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. As a guide Depol™ 222P should be used at approximately 150 - 200 ppm base on wheat flour. However, this dosing information is only indicative. Precise data can only be obtained through practical testing and baking trials. Biocatalysts will be happy to assist in further suggestions and comments for use of this product.

Bake trials using Depol™ 222P at the recommended dose gave rise to a volume increase and a richer crust colour.

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

Wheat protein and whey used as fermentation substrates. Wheat flour is used as a diluent in this product.

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.

