

Depol™ 243P - D243P



- High performance speciality amylase
- Improved dough handling
- Increased bread volume and oven spring
- Improved crumb colour and texture

Depol™ 243P is a carefully selected and standardised amylase from the well established *Aspergillus* group of micro-organisms. Depol™ 243P is prepared to an activity that is suited to being added to a bread improver formulation. Depol™ 243P provides a highly potent alpha amylase of 40,000SKB/g and can therefore be incorporated into the improver recipe in suitably small quantities.

The level of incorporation will vary a little depending upon the quality of flour to which the improver is addressed, and also with regard to the baked product to be produced. Depol™ 243P is particularly valuable as an inclusion in improvers for the production of loaf bread and soft buns. Like all enzymes it is rapidly deactivated over 65°C.

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

Activity	Alpha amylase 240,000 U/g (approx. equivalent to 40,000SKB/g) Pentosanase present not standardised
Biological Source	<i>Aspergillus sp</i>
Form	Light brown powder
Working pH	5 - 7
Temperature range	Maximum activity at 55°C, performs well in range 30 - 60°C.

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APPLICATION & DOSAGE

The exact level of application of Depol™ 243P will depend on the type and character of the product being baked. It is therefore recommended that dose levels be determined by test baking:

The dosage for use in bread improvers is 0.75 - 1.5% w/w.

The above information is only indicative. Precise data should be obtained by practical testing.

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 and wheat protein hydrolysates are used as 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. Wheat flour 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.

