BIOCATALYSTS

DATA SHEET BAKING

Depol™ 333P – D333P

- Reduces Dough Stickiness
- Increases Loaf Volume
- Improves Crumb Structure
- Aids Gluten Development
- Suitable For Use With Other Enzymes

Depol™ 333P should be used where a potent pentosanase is required. This enzyme has low levels of side activities such as amylase, cellulase and protease and so can be used in conjunction with other enzymes with no dosing implications. It is active on both soluble and insoluble pentosans, and should be used to increase both volume and crumb freshness.

The main benefit of this pentosanase, in comparison with other similar enzymes is the very small amounts which are required as a result of the high concentration. Depol™ 333 reduces the stickiness of the dough, and improves gluten development. This results in a net increase in loaf volume and an improved crumb structure.

SPECIFICATION

Activity	11,000 Pentosanase units / gram
Biological Source	*Trichoderma reesei*
Form	Cream coloured powder
Working pH	4.0-5.5
Temperature range	30-55°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 Depol™ 333P should be used at 2 – 15 ppm based on wheat flour. This dosing information is only indicative. Precise data can only be obtained through practical testing and baking trials. Biocatalysts will be happy to provide further suggestions and comment on the use of this enzyme. The concentration of this enzyme is very high, and as such it is recommended for use in bakeries where large volumes of flour are used, or in bread improvers.
Bake trials for this product at the mid point of the suggested dose range resulted in a product with increased volume 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 used as a fermentation substrate.
Wheat flour used as a diluent.

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

GM STATUS
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.

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.

visit our web site for further relevant & current information
www.biocatalysts.com

Disclaimer: Biocatalysts uses every possible care in preparing the information herein given but cannot accept liability whatsoever in connection with it, neither does it guarantee uses as described without prior testing or that does not infringe third party's patent rights.