

## Depol™ 371P - D371P



- Increases loaf volume
- No alteration of normal baking process required
- Efficient starch hydrolysis
- Only fermentable sugars produced

This enzyme should be used in baking processes where a considerable proportion of the available carbohydrate is present at the start of the fermentation in the form of malt. It is used to release fermentable sugars from malted compounds which are subsequently available for fermentation by yeast.

The activity is maximal under normal baking conditions and so process changes are not required.

The main benefit of Depol™ 371P is the absence of transglucosidase activity which results in the availability of all of the sugars released for fermentation, and not channelled into products which cannot be used by yeasts.

In addition this enzyme can be used in conjunction with other enzymes from the Biocatalysts baking range without loss of activity or requirement for higher dosing.

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

Activity	240 Amyloglucosidase units/gram
Biological Source	<i>Aspergillus niger</i>
Form	Cream coloured powder
Working pH	4.5 - 5.5
Temperature range	55 - 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. However as a guide Depol™ 371P should be used at approximately 0.012% (w/w) 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 comment and further suggestions on use of this product.

### 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 protein hydrolysate is used as a fermentation substrate. 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.

