

Depol™ 414P - D414P



- High performance amylase
- Improves dough stability
- Ideal for production of french bread
- Increases loaf volume
- Regulates fermentation

Depol™ 414P should be used in the manufacture of French bread and is suitable for use in retarded and deep frozen processes. It may also be used for the formulation of improvers for bread and buns.

This product contains a high performance amylase, which improves dough stability, allows more efficient mechanisation and gives an increase in bread volume.

The main benefit of Depol™ 414P is the improved stability and suppleness of the dough during kneading. Also the enzyme preparation has a beneficial action on fermentation regulation by flavouring gases produced, in addition to improving volume.

As with most Biocatalysts' baking enzymes alternative concentrations can be provided if required.

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

Activity	1,500 SKB units/gram (9,000 BC units/gram) 330 Pentosanase units/gram
Biological Source	<i>Aspergillus oryzae</i>
Form	Cream coloured powder
Working pH	5.0 - 7.5
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 Depol™ 414P should be used at approximately 120 - 150 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 comment and further suggestions on the 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

Soya protein 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.

