

Depol™ 453P - D453P



- Pentosanase optimised for use in baking
- Increases loaf volume
- Improves crumb softness
- Increases loaf shelf-life
- Use in fresh, frozen and retarded bread

Depol™ 453P should be used in baking and bread improvers to give increased loaf volume and shelf life. It can be used in the preparation of fresh, frozen and retarded breads where it improves dough handling characteristics. This is the most suitable enzyme in the Biocatalysts' range for the production of 'European type' breads.

The main benefit of Depol™ 453P is its activity level which can be adjusted to meet customer requirements. It functions to increase loaf volume and shelf life in 'European' type breads. A further benefit is the maintenance of specified activity levels in fresh, frozen and retarded doughs.

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

Activity	5000 xylanase units/gram
Biological Source	<i>Aspergillus niger</i>
Form	Cream coloured powder
Working pH	4.0 - 5.5
Temperature range	40 - 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™ 453P should be used at approximately 30 to 250 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 suggestions on dosing for specific applications. Bake trials using this product at the mid point of the recommended dose range result in bread with a soft crumb and an increase in height compared with the control.

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 hydrolysate is used as a fermentation substrate. Wheat flour is used as the diluant.

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.

