

Depol™ 624P - D624P



- Increases loaf volume
- Suitable for use in a range of processes
- Improves shelf-life
- Can be used with pre-treated flour

Depol™ 624P is a specially formulated blend of *Aspergillus spp.* amylase and pentosanase. The enzyme levels are carefully controlled so that this enzyme is suitable for use with pre-treated flour.

Depol™ 624P is suitable for use in most commercial bread processes and is particularly good where longer fermentations are employed, including overnight fermentations.

Depol™ 624P increases the available carbohydrate in flour and as a result increases loaf volume. Baked and fermented goods made with the addition of Depol™ 624P have an increased oven spring and shelf-life.

This enzyme can be manufactured with certification for Kosher use if required.

SPECIFICATION

Activity	1,667 SKB units/gram (10,000 BC units/gram) 735 Pentosanase units/gram
Biological Source	<i>Aspergillus spp.</i>
Form	Cream powder
Working pH	4.5 - 5.5
Temperature range	50 - 65°C

sheet no: 001/2

issue date: 06:09:02



APPLICATION & DOSAGE

Depol™ 624P is designed for addition to the dry ingredients prior to baking. The amount of this enzyme required will be dependent on the product, however a dose of 50ppm is recommended as a guide. Biocatalysts are happy to be of assistance in suggesting levels for dosage in specific applications.

Bake trials carried out at the suggested application rate using a standard bulk fermentation process resulted in an increase in loaf height, improved crust colour and a crumb structure which was soft but firm and suitable for mechanical slicing.

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

Soybean 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.

