

Depol 680P - D680P

- Baking improver for rye bread
- Improved structure and volume
- Improved crust colour
- Releases fermentable carbohydrates

Depol 680P has been specially formulated as a baking improver for rye containing bread. Addition of Depol 680P improves the structure and volume of the finished rye bread and gives a more desirable crust colour. It contains a blend of amylases, amyloglucosidase and pentosanases (xylanases).

The pentosanases hydrolyse non-cellulosic polysaccharide components of cell walls such as xylan releasing oligosaccharides and free sugars.

The amylase and amyloglucosidase catalyse the hydrolysis of starch releasing fermentable sugars.

Depol 680P can be added to the dough or as part of a baking improver and are active under normal baking conditions and so process changes are not required.

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

Activity	Alpha amylase 10,000 U/g Amyloglucosidase 225 U/g Xylanase 750 U/g
Biological Source	Mixed
Form	White to off-white 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 680P should be used at approximately 50ppm based on the amount of 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 assist in further suggestions and comments for 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 and wheat protein hydrolysates 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.

