

Lipomod™ 627P - L627P



- Baking lipase
- Whitens dough
- Reduces formation of retrograded starch
- More uniform crumb structure
- Improves dough handling

This baking lipase should be used to improve the dough texture and colour. It is particularly useful in applications where oil is used, or where there is no shortening. This lipase is suitable for use with other baking enzymes, for example amylase A011P.

Lipomod™ 627P should be used to increase loaf volume and shelf-life, and to improve dough handling characteristics without introducing stickiness.

Lipomod™ 627P is particularly suited to use in breads with low levels of fat. It allows the standardisation of the amount of fatty acids available, so that there is consistency between bakes. This lipase has a number of beneficial side activities, which promote activity of the lipase.

Lipomod™ 627P is suited to use in white breads where the reaction products are available as oxidising pre-cursors. In the presence of Lipoxygenase this will increase whiteness.

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

Activity	10,800 Lipase units/gram
Biological Source	<i>Rhizopus oryzae</i>
Form	Cream coloured powder
Working pH	4.0 - 6.5
Temperature range	50 - 65°C

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APPLICATION & DOSAGE

This enzyme is a new product and as such we are still accumulating dosing data. We recommend that initially a dose of 10 ppm is used, however, as with all of our baking enzymes, trials should be carried out as this will vary with process and application. If you require any further information regarding dosing of Lipomod™ 627P please contact Biocatalysts, we will be happy to address any queries you have with this, or any other of our products.

Bake trials carried out using Lipomod™ 627P at 10 ppm resulted in bread with a uniform structure, which appeared whiter than 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 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.

