

Lipomod™ 726P – L726P

- Cost Effective Baking Lipase
- Increased Loaf Volume
- Improved Dough Stability
- More Uniform Crumb Structure

Biocatalysts produce a wide range of baking enzymes suitable for all types of baked products including bread, rolls, English type muffins and French style bread. In addition to our standard range we have the ability to custom tailor an enzyme if you wish to achieve a specific outcome not readily available from the standard range.

Lipomod™ 726P is a new innovative product and has shown excellent results when used to increase loaf volume and shelf-life, and to improve dough handling characteristics, dough stability and bread whiteness. This lipase is suitable for use with other baking enzymes, for example Amylase A011P.

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

Activity	8040 U/g Tributyrin
Biological Source	<i>Mixed Microbial</i>
Form	Light beige powder
Working pH	4.0-6.5
Temperature range	30 - 65°C

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APPLICATION & DOSAGE

This is a new trial product and as such we are still accumulating dosing data. We recommend that a dose range of 5-50 ppm should be tested.

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

As a new product stability data has yet to be determined. We recommend storing this product below 20°C at which temperature we expect it to be stable for 12 months.

ALLERGENS

Wheat flour is used as a diluant.
Soy flour is used as a standardising agent.

FOOD STATUS

Prepared from enzymes of GRAS status and manufactured to FCC/JECFA/WHO/FAO recommendations for enzymes used in food processing.

GM STATUS

This product contains an enzyme derived from a genetically modified source. No other ingredients from genetically modified sources are used.

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.

