

Promod™ 557P - P557P



- Proteinase for baking applications
- Good control of gluten modification
- Markedly superior for wafer biscuits
- Reduces dough elasticity
- Does not affect dough plasticity

Promod™ 557P should be used in the preparation of batters for the production of biscuits and crackers. It is markedly superior in performance when used in the production of batters for wafer biscuits. This product maintains batter at a constant viscosity, which makes it particularly suitable for processes where mechanisation is used.

The protease acts on the gluten, the result of which is a soft and plastic dough. Control of the enzyme dose and the time allowed for dough development provide enzyme regulation prior to baking. The protease is rapidly inactivated by heat once baking has commenced.

Promod™ 557P enables flours with a higher than average protein content to be used in the production of biscuits and crackers.

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

Activity	18 protease U/g
Biological Source	<i>Bacillus subtilis</i>
Form	Off white to cream powder
Working pH	5.0 - 7.5
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 Promod™ 557P should be used at approximately 1000 ppm based on wheat flour. The actual activity of this enzyme will depend on the protein content of the flour and the process for which it is used; as a result we recommend that a trial bake is carried out with each new batch of 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 further suggestions and comment on the use of this enzyme.

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 6 months from the date of the Batch Certificate of Analysis, when stored below 20°C.

ALLERGENS

Milk and soy hydrolysates are used as fermentation substrates. Wheat flour is used as a diluent.

FOOD STATUS

Prepared from enzymes of GRAS status and manufactured to FCC/JECFA/WHO/FAO recommendations for enzymes used in food processing. Wheat flour is used as a diluent.

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.

