

Promod™ 144P - P144P



- High performance plant proteinase
- Active over wide pH range
- Concentrated & standardised
- Capsulation or tableting
- Suitable for vegetarian & kosher applications

Biocatalysts specialises in enzymes for the modification and hydrolysis of food protein substrates. The majority of these products are the main part of our Promod™ range (PROtein MODification).

This range includes animal, microbial and plant derived enzymes. In addition to the datasheets, many application notes and Technical Bulletins exist to assist our clients in the use of these products.

Promod™ 144P (Papain) has a long history of use in protein modification. It is used in applications where vegetable, milk or animal protein breakdown is required.

Promod™ 144P is available in a range of standardised activities and is ideal for use in tablets or capsules as a digestive aid. It is non-animal and therefore is suitable for the vegetarian and kosher markets.

SPECIFICATION

Activity	Between 100 and 700 Papain TU as required
Biological Source	<i>Carica papaya latex</i>
Form	Off white to light brown powder
Working pH	5.0 - 7.5
Temperature range	50 - 70°C

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APPLICATION & DOSAGE

Papain of 100 TU/mg is equivalent to 6000 USP-NF units/mg, 450 FIP units/g and to 80 milk clotting units (MCU)/mg. Papain 2 BPC is equivalent to 133 TU and 8000 USP-NF units. Dosage will depend upon strength of Promod™ 144P used and exact application.

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

This product contains dairy lactose as a diluent.

FOOD STATUS

Prepared from enzymes of GRAS status and formulated to conform to JECFA/WHO/FAO/FCC recommended specifications 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.

