

## Promod™ D24P - PD024P



- High performance proteinase
- Active at gastric & neutral pH
- Digests broad range of proteins
- Suitable for vegetarians

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™ D24P is a bacterial proteinase with maximal activity in the mildly acid pH range and is ideal for use in dietetic formulations. It can be used as a substitute for pancreatin and pancreatic trypsin in vegetarian products.

In particular it has a good synergistic action with plant proteases such as papain and bromelain.

### SPECIFICATION

Activity	140 Casein protease units/gram
Biological Source	<i>Bacillus subtilis</i>
Form	Pale brown powder
Working pH	7.0 - 8.0
Temperature range	50 - 60°C

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## APPLICATION & DOSAGE

Promod™ D24P should be used at a dose rate of about 50 mg - 150 mg per tablet/capsule. The lower dose should be used when papain is also present.

When Promod™ D24P is used as a vegetarian substitute for pancreatin it should be considered to have a protein digesting power similar to 3 - 4 NF pancreatin. NB because Promod™ D24P has a lower pH optimum than pancreatin proteinase it will only give an activity value similar to 1 - 2 NF pancreatin in laboratory tests.

### 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 protein hydrolysate used as a fermentation substrate. Its presence is negligible in the end product. Lactose is used as a diluant.

### FOOD STATUS

Prepared from enzymes of GRAS status and manufactured 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.

