

Flavorpro 786P – F786P

- Production of good tasting cloudy egg white hydrolysates
- Produces heat stable egg white hydrolysates
- Improved foaming properties of egg white proteins
- Single enzyme treatment step at neutral pH
- Hydrolysate samples available

Biocatalysts Ltd specialises in enzymes for the modification and hydrolysis of food proteins. F786P is actively used to hydrolyse egg white proteins to produce a good tasting hydrolysate.

An egg white hydrolysate with a clean taste is useful for protein fortification of foods such as nutritional bars or powdered mixes used by athletes where clarity of the egg white hydrolysate in the final product is not important. The bland flavour of the egg white hydrolysate allows it to be added at higher concentrations in the end application without the need for bitter masking agents.

SPECIFICATION

Activity	220 Caseinase units/gram
Biological Source	Plant and bacterial
Form	Pale tan powder
Working pH	6.0-7.5
Temperature range	40-60°C

sheet no: 001/2

issue date: 25:06:08



APPLICATION & DOSAGE

A 4-5% solids egg white protein solution prepared in water is dosed with 5% w/w F786P (it is recommended to dissolve F786P in a small amount of water immediately before adding to the egg white solution). The egg white solution and F786P are incubated at 50°C, 200rpm, pH 6.0-7.0, for a 6 hour incubation period. After the enzyme incubation period is complete the egg white hydrolysate sample should be heated at 85°C for 10-15 minutes to completely inactivate the protease activity. The egg white hydrolysate is then sprayed or freeze dried. The resulting egg white hydrolysate should have a degree of hydrolysis of approximately 6%.

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

Store at 4°C. Full stability data are currently being generated.

ALLERGENS

Lactose 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.

GM STATUS

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

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

As a trial product, it is available in 200g sample packs and 5 and 25Kg commercial quantities.

