

Lipomod™ 34P - L034P

- Ideal for delipidation of egg white
- Equally effective with hard or soft fats
- Over 95% hydrolysis of beef tallow
- Ideal for kosher/vegetarian products
- Non-animal product

Biocatalysts supply enzymes that modify the functionality of egg and can therefore be used as an aid to egg processing. During commercial processing eggs are separated into egg white or egg yolk products and the effect of enzymes on this process is covered in depth by Technical Bulletin number 101 "Enzymes in Egg Processing."

Lipomod™ 34P is used in egg white production. It acts on lipids degrading them enzymatically to ensure that any fat from the egg yolk is destroyed so that the egg white maintains full foaming capacity. It can be used in conjunction with other Biocatalysts enzymes such as Glucose Oxidase (G168L).



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

Activity	Lipase 115,000 u/g (typical) Esterase 60,000 u/g (approx)
Biological Source	<i>Candida cylindracea (rugosa)</i>
Form	White to off-white powder
Working pH	5 - 8
Temperature range	40 - 55°C

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APPLICATION & DOSAGE

For delipidation of egg white the lipase Lipomod™ 34P is suitable. As an initial guide Lipomod™ 34P might be dosed at 10 - 30 mg per kg of egg white. The reaction can be allowed to proceed with mixing at 40°C for 2 to 5 hours.

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 dry at temperatures below 25°C.

ALLERGENS

Soybean is used as a fermentation substrate.
Lactose is used as the diluent.

FOOD STATUS

Produced to FCC/JECFA/WHO/FAO recommendations 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 1kg plastic pot and 5kg plastic pail. Non-standard quantities of 15kg are also available, 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.

