

Flavorpro 192P - F192P

- High performance peptidase
- Significant debittering action
- High in amino - and carboxy - peptidases
- Bitterness control in EMCs
- Kosher status

Peptidases remove single or pairs of amino acids from the C or N terminal of a peptide chain. The presence of terminal hydrophobic amino acids and proline give rise to bitter flavours in protein hydrolysates produced by the action of proteases.

The native proteins themselves do not have this associated bitterness. Removing only a few hydrophobic residues from the terminal of a bitter peptide can result in debittering.

Flavorpro 192P is a peptidase preparation from a fungal source with low levels of endo-protease. It is useful in debittering protein hydrolysates produced using animal and bacterial proteases which tend to result in bitter peptides eg casein, lactalbumin, meat hydrolysates and those produced for the manufacture of EMCs. Its use results in a more palatable product.



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

Activity	350 Leucine Aminopeptidase units/gram
Biological Source	<i>Aspergillus oryzae</i>
Form	Off white powder
Working pH	4 - 6
Temperature range	45 - 55°C

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APPLICATION & DOSAGE

Flavorpro 192P is ideal as a second protease enzyme to be used in combination with Promod™ 215P, when Promod™ 215P on its own produces a slightly too bitter EMC. Flavorpro 192P can be used at the same time as the Promod™ 215P, a second stage process is not required. It should be used at a dose rate of 0.05-0.1%. The pH and temperature used for EMC manufacture (pH 5-6 and 45-50°C) are ideal for Flavorpro 192P. This enzyme will be easily inactivated by heating above 80°C for >10 minutes.

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

Soy and wheat protein hydrolysates are used as fermentation substrates. Lactose is used as the diluent.

FOOD STATUS

Prepared from enzymes of GRAS status and manufactured 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 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.

