

Lipomod™ 768P – L768P

- Hydrolysis of Short, Medium and Long Chain Fatty Acids
- Lipase for EMC Production
- Produces 'Waxy' or Brown Flavour Notes
- Vegetable and Kosher Status

Lipases and esterases hydrolyse triglycerides to liberate fatty acids. These fatty acids have strong flavour characteristics and are responsible for the flavours associated with many products derived from both dairy and non dairy fats. These enzymes are widespread throughout nature and have different degrees of activity to varying substrate triglycerides. For Enzyme Modified Cheese (EMC) they can be used to produce concentrated specific flavours.

Lipomod™ 768P is a mixed fungal esterase. It contains both lipase and esterase activity. It is active against all 3 positions on the triglyceride molecule, hydrolysing short, medium and long chain fatty acids. It is useful for producing 'waxy' or brown flavour notes in EMC's. Since it is a non animal product it useful for vegetarian and kosher products.



SPECIFICATION

Activity	9,800 U/g esterase activity
Biological Source	<i>Mixed fungal</i>
Form	Off-white to beige powder
Working pH	5–8
Temperature range	40–55°C

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APPLICATION & DOSAGE

Lipomod™ 768P has optimum activity at neutral to slightly acid pH, so no pH adjustments are required whether milk, milk fat or actual cheese is used. In production of EMC the shredded cheese is mixed with emulsifying agents to obtain a slurry of 40 - 55 % dry solids. This is pasteurised and cooled to 40 - 50°C. Lipomod™ 768P should then be added at 0.1 to 0.2% w/w on solids and the mix incubated. The incubation time can be from 8 - 36 hours and will depend on the enzyme dose, temperature and substrate. Trials will be required to determine the exact conditions. The enzyme is deactivated above 80°C. If protein notes are required Promod™ 215P can be used with Lipomod™ 768P.

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

Stability trials are ongoing but activity is anticipated to remain above the minimum analysis specification for at least 12 months from the date of the Batch Certificate of Analysis, when stored below 25°C.

ALLERGENS

Soy protein used as a growth component in the fermentation process and is not present in this final enzyme product. Lactose is used as the diluent.

FOOD STATUS

Produced 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

Powders: standard 25kg nett poly-lined fibre kegs.

Non-standard quantities of 1kg and 5kg are also available for some products, please enquire.

