

Lipomod™ 338P - L338P

- Fungal esterase
- EMC production
- Blue type flavour notes
- Protease free
- Vegetarian and kosher products

The Lipomod™ range hydrolyses triglycerides to liberate fatty acids. 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 vary with regards to their action on different triglycerides. They are particularly suitable for flavour development in EMCs.

Lipomod™ 338P has a strong preference for hydrolysis of short chain fatty acids from triglycerides and is thus useful for generating strong blue notes.

Most enzyme produced cheese flavours use animal derived enzymes. Since this is a fungal enzyme, products produced using this enzyme can be sold into kosher and vegetarian markets.



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

Activity	4 500 Esterase units/gram
Biological Source	<i>Penicillium roqueforti</i>
Form	Off white powder
Working pH	5 - 7
Temperature range	40 - 50°C

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APPLICATION & DOSAGE

Lipomod™ 338P 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™ 338P should then be added at 0.1 to 0.5% w/w on solids and the mix incubated. For butter fats a dose of 1% is recommended. 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 in combination with Lipomod™ 338P.

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 is used as a fermentation substrate. This product contains lactose.

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 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.

