



## Peptidase 436P - P436P

- High Performance Peptidase
- Significant Debittering Action
- High In Amino Peptidase
- Used For Bitterness Control In The Production Of EMCs
- Hydrolyses Proline Containing Peptides

A selected and standardised peptidase produced from a strain of *Aspergillus*. The preparation has optimum performance at neutral pH and is therefore ideal for bitterness control during EMC manufacture.

Its optimum temperature is 50°C, but for long incubations (>16 hours) a temperature of 45°C should be used. It is fully inactivated at pasteurisation temperatures.

### SPECIFICATION

Activity	Amino Peptidase - 500 u/g (also contains about 50 u/g carboxy peptidase and about 250u/g protease)
Biological Source	<i>Aspergillus sp.</i>
Form	Off white powder
Working pH	7.0
Temperature range	50°C

sheet no: 001/2

issue date: 26:08:08



## APPLICATION & DOSAGE

Peptidase 436P is recommended at a dose rate of about 0.05 - 0.1% w/w on the cheese for a 16 hour incubation.

### 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 and wheat products are present in the fermentation substrate. 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.

### 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.

