

Depol™ 220L - D220L



- High strength fungal amylase
- Removes starch from apple juice
- Prevents haze formation
- Acid tolerant action
- Additional release of sugars

Depol™ 220L contains a high strength, fungal alpha amylase used to prevent the formation of haze in juices made from early season apples. Although fully ripe fruit contains very little starch, immature fruit can contain up to 2% by weight of starch granules. Following pasteurisation this can produce a haze, which is difficult to remove by filtration or with other enzyme preparations.

Depol™ 220L can be added routinely as a precaution against this haze. It is active in the acidic conditions of apple juice at temperature up to 55°C. It catalyses the endo-hydrolysis of 1-4-alpha-glucosidic linkages in starch chains, releasing soluble sugars. The additional sugars sweeten the fruit juice and can act as fermentable nutrients in cider making.

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

Activity	Alpha amylase 25,000 U/g
Biological Source	<i>Aspergillus oryzae</i>
Form	Brown Liquid
Working pH	3.0 - 6.0
Temperature range	35 - 55°C

sheet no: 001/2

issue date: 01:05:02



APPLICATION & DOSAGE

Depol 220 L will work at the pH of apple juice and temperatures of up to 55°C. The dose of Depol 220L required to obtain the desired effect should be determined in trials under the conditions in which the enzyme is to be used. As a general guide 20 - 100 ml of Depol 220L should be added per 1000 litre of apple juice depending on apple ripeness, temperature and reaction time.

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 protein hydrolysate is used as a fermentation substrate. Its presence in the product is negligible.

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

Liquids: standard 25kg nett plastic jerry cans. Non-standard quantities of 215kg and 1000kg 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.

