

Depol™ 670L - D670L



- Maximum maceration of botanical tissue
- High beta-glucosidase activity for release of bound flavours
- Ideal for increasing the yield of extracted flavours such as vanilla

Depol 670L is a very broad spectrum endo-carbohydrase blend containing a wide range of activities. The ferulic acid esterase component is required to open-up the plant tissue structure and allow more efficient extraction of valuable plant components.

Ferulic acid esters are involved in the cross linking of lignin to polysaccharide in plant cell walls. Such cross linking exerts a great impact on cell wall structure and also adversely effects digestibility.

Reduction of the cross linking by ferulic acid esterase has a marked increase on the rate and extent of digestibility. Depol 670L also contains a wide range of exo-glycosidase such as beta-glucosidase which release flavours from their bound inactive form.

SPECIFICATION

| | |
|---------------------------|--|
| Typical Activities | Cellulase 1200 U/g Pectinase (Endo-galacturonase) 800 U/g |
| Biological Source | Proprietary blend of fungal enzymes |
| Form | Brown liquid |
| Working pH | 4 - 6 |
| Temperature optimum range | 50 - 65°C |

sheet no: 001/2

issue date: 24:10:06



APPLICATION & DOSAGE

For general maceration of vegetable matter Depol 670L should be used at a dose rate of 1 - 2% by weight on the vegetable. No pH adjustment should be required. The reaction temperature should not exceed 60°C. For some vegetables such as carrots they should be chopped into small pieces. For slightly tougher vegetables then a physical maceration prior to the enzyme treatment will assist the process.

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 and lactose are used as fermentation substrates. Their presence in the end 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.

