



## Depol™ 776L - D776L

- Maximum juice and colour extraction from Ben Alder or Ben Tirran Blackcurrants
- Low anthocyanase activity
- Increased profit margins for blackcurrant producers

Biocatalysts produce a wide range of enzymes for fruit and vegetable processing. Enzymes can be used for increasing yield, reducing waste or improving the clarity of the end product. In addition to our standard enzyme range we have the ability to custom tailor a unique product to achieve specific process objectives. Our dedicated Sector Experts can offer advice in this area.

Depol™ 776L is an enzyme specifically designed for the blackcurrant market with both Polygalactouronase (PG) and Pectin Lyase (PL) activities. It acts by breaking down the blackcurrant skin walls so that maximum juice is extracted but also so that there is minimum anthocyanin breakdown. This means that the blackcurrant juice retains its colour, thus increasing the profits available to the blackcurrant producer. It also gives superior yields of dissolved solids and Vitamin C.

### SPECIFICATION

|                   |                        |           |
|-------------------|------------------------|-----------|
| Activity          | Pectin Lyase           | 39000 U/g |
| Biological Source | <i>Aspergillus sp.</i> |           |
| Form              | Brown liquid           |           |
| Working pH        | pH 2.0-4.5             |           |
| Temperature range | 25-55°C                |           |

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## APPLICATION & DOSAGE

Depol™ 776L is ideal for the extraction of juice and colour from blackcurrants. It is effective in processes where the incubation temperature of the enzyme is kept between 45-55°C. Before treatment the fruit should be macerated, after which the enzyme can be added at dose rate of 0.1% w/w. Incubation is recommended for a period of 4 hours with continuous agitation to ensure adequate mixing. However, customer trials are recommended to deduce the exact dosage conditions necessary for the blackcurrant juicing 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

As a new product stability data has yet to be determined, we recommend storing this product at 4°C at which temperature we expect it to be stable for 6 months. Stability trials are ongoing.

### ALLERGENS

Allergen statement available on request.

### 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

Liquids: standard 25kg nett plastic jerry cans.

Non-standard quantities of 5kg, 215kg and 1000kg are also available for some products, please enquire.

