



Depol™ 692L – D692L

- Optimised Cellulase for Maximum Maceration Of Botanical Tissue
- Contains Ferulic Acid Esterase And Hemicellulases
- Ideal For Vegetable Bouillon And Juice Production

Depol™ 692L is a very broad spectrum carbohydrase containing a wide range of activities including cellulase and pectinase. The ferulic acid esterase component is required to open-up the plant tissue structure and allow more efficient extraction of valuable plant components as well as increasing the rate and extent of digestibility. Depol™ 692L is ideal for use in a number of vegetable processing applications.

For example Depol™ 692L is particularly suitable for the production of vegetable bouillon, carrot, leek and other vegetable juice concentrates. In addition Depol™ 692L is an improvement on Depol™ 40L and offers greater than 20-60% improvement in the yield of carrot juice (solids in the concentrate) compared to processing without enzyme. Depol™ 692L also contains hemicellulases which enhance the release of flavour compounds from their bound form.

SPECIFICATION

Typical Activities	Cellulase	800 U/g
	Pectinase (Endo-galacturonase)	535 U/g
Biological Source	<i>Trichoderma & Aspergillus sp.</i>	
Form	Brown liquid	
Working pH	4-6	
Temperature optimum range	50-65°C	

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APPLICATION & DOSAGE

For general maceration of vegetable matter Depol™ 692L should be used at a dose rate of 0.1-1% 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, dairy and wheat products are used in the manufacture of this product. 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.

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 215kg and 1000kg are also available for some products, please enquire.

