



## Depol™ 761P – D761P

- Increased Release Of Soluble Fibre
- Low Exo-activity Means Fibre Is Not Degraded To Sugars
- Highly Active GM Enzyme
- Suitable For Production Of Low Glycaemic Index Products

Depol™ 761P is a specialised enzyme ideal for use in soluble fibre extraction. This enzyme is particularly suited for use on wheat bran, and applications where a GMO is preferred. The product is quite potent and so a low dose is required in most applications. This enzyme is supplied as a non - dusting powder.

The main benefit of Depol™ 761P is the absence of any detectable side activities. This significantly reduces the possibility that the fibre will be broken down to sugars and not soluble fibre. Laboratory trials have shown that use of Depol™ 761P increases the amount of available soluble fibre by 46% (wheat bran used as substrate).

### SPECIFICATION

Activity	880 Xylanase units / gram
Biological Source	<i>Bacillus subtilis</i>
Form	Off white powder
Working pH	5.5-6.5
Temperature range	45-55°C

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## APPLICATION & DOSAGE

As Depol™ 761P is a new enzyme the exact dose will need to be determined for each process. However as a guide Depol™ 761P should be used at approximately 1-2% based on weight of substrate. It is suggested that trials be carried out at pH 7 for 16-24 hours at 55°C. This dosing information is only indicative. Precise data can only be obtained through practical testing and trials. Biocatalysts will be happy to provide further suggestions and comment on the use of this enzyme.

### 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

Wheat protein used as a fermentation substrate. Wheat flour is used as a diluent in this product.

### FOOD STATUS

Prepared from enzymes of GRAS status and manufactured to FCC/JECFA/WHO/FAO recommendations for enzymes used in food processing.

### GM STATUS

This product contains a component produced by contained fermentation of a self-cloned organism. All other components are produced without the use of Genetically Modified products.

### 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.

