

BC Pepsin 1:10,000 - P389P/10

- Animal protease
- Acid active
- High degree of hydrolysis
- Attacks denatured proteins

Biocatalysts specialises in enzymes for the modification and hydrolysis of food protein substrates. The majority of these products are the main part of our Promod™ range (PROtein MODification). This range includes animal, microbial and plant derived enzymes. In addition to the datasheets, many application notes and Technical Bulletins exist to assist our clients in the use of these products.

This is an acid protease that produces varying degrees of hydrolysis dependent on the process time used. The longer the process time the greater the degree of hydrolysis. The enzyme products extracted are very bitter and pepsin is not recommended for use in production of e-HVP for flavour processes.



SPECIFICATION

Activity	1:10,000 NF pepsin
Biological Source	Porcine gastric mucosa
Form	Off-white powder
Working pH	2.0 - 5.5
Temperature range	40 - 55°C

sheet no: 001/2

issue date: 09:09:02



APPLICATION & DOSAGE

BC Pepsin 1:10,000 is soluble in aqueous systems and performs best in the pH range 2.0 - 3.5. It is still active up to pH 5.5. We therefore advise that the pH is adjusted accordingly when using this enzyme. It demonstrates a good level of activity in the range 40 - 55°C. Process time will be determined by the overall degree of protein hydrolysis required. It is recommended that the process time should be established by trials under the conditions of pH and temperature chosen. As an initial guideline, 0.6 - 1.0% of P389P (based on protein weight) with a reaction time of about 4 to 6 hours is recommended. The protease can be de-activated either by increasing the temperature above 70°C or increasing the pH above 6. The hydrolysis products of this enzyme can be very bitter, it is therefore not recommended for use in production of eHVP for flavour processes.

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

Lactose as a diluant.

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

Powders: standard 25kg nett poly-lined fibre kegs. Non-standard quantities of 1kg and 5kg 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.

