

Depol™ 20L - D020L

- Broad spectrum carbohydrase
- Viscosity reduction of soya protein hydrolysates
- Improved filtrability
- Production of protein hydrolysates

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).

Many food proteins are naturally accompanied by viscous polysaccharides such as the glucan and xylan gums in wheat and therefore need an enzyme system containing carbohydrate digesting enzymes.

Depol™ 20L is not a protease but a mixed carbohydrase processing aid. The gums can cause many processing problems such as filtration inefficiency and reduced yields.

Depol™ 20L is designed to deal with viscous polysaccharides found in soy flour. It forms part of the range of enzymes in Biocatalysts soy cascade hydrolysis system.



SPECIFICATION

Activity	2250 Endogalactouronase units/gram
Biological Source	<i>Aspergillus spp</i>
Form	Brown liquid
Working pH	3.5 - 6.0
Temperature range	25 - 55°C

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APPLICATION & DOSAGE

Depol™ 20L performs best in the pH range 3.5 - 6.0 and demonstrates good levels of activity in the range 25 to 55°C. The exact level of application of Depol™ 20L will depend on the system to which it is being applied. As an example protein hydrolysates from soya contain a high level of viscous polysaccharides. For an hydrolysate made at 15% soya flour in water, a rapid decrease in viscosity can be seen when Depol™ 20L is used at 0.5 - 1.0 g/litre with the pH at 5.5 or less. This equates to about 0.5% based on the weight of soya flour. This reduction in viscosity greatly improves the filtrability of the soya hydrolysate. Trials are recommended in order to determine the exact levels to achieve the desired effect in this and other systems. Further information on the production of soya hydrolysates using Biocatalysts enzyme is available.

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

Soya protein hydrolysate is used as a fermentation substrate.

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.

