

Promod™ 194P - P194P

- High performance peptidase
- Significant debittering action
- High in carboxy-peptidase
- Neutral to alkaline pH activity
- Microbially derived

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.

Promod™ 194P is a microbial alkaline peptidase suitable for use in the secondary hydrolysis of proteins initially solubilised by broad spectrum general proteases.

It is ideal when a reduction of peptide size and removal of bitterness is required contributing greatly to flavour development and control in enhanced savoury flavours. It is useful for non-meat products.



SPECIFICATION

Activity	200 Casein protease units/gram
Biological Source	<i>Aspergillus oryzae</i>
Form	Brown powder
Working pH	6.0 - 9.0
Temperature range	40 - 55°C

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APPLICATION & DOSAGE

Promod™ 194P is soluble in aqueous systems and performs well in the pH range 6.0 to 9.0. It demonstrates good levels of activity at 40 - 55°C. The exact level of application of Promod™ 194P will depend on the protein substrate and the level of modification required. The degree of hydrolysis resulting from action upon a particular protein or protein system will be in proportion to the enzyme dose when pH, time and temperature are constant. For a high degree of hydrolysis 0.5 - 1% based on protein weight is recommended as an initial guide and for a moderate degree of hydrolysis 0.2 - 0.5%. Varying pH, time and temperature will also influence the final outcome. Trials are recommended to determine the exact conditions necessary to achieve the desired effect.

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

Wheat protein hydrolysate is used as a fermentation substrate. Lactose is used as a diluent.

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.

