

Promod™ 24L - P024L

- High performance protease
- Broad action
- Powerful solubilising action
- Neutral pH optimum
- Control of gluten modification

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™ 24L is a broad spectrum protease for use in the mild acid to neutral pH range. Since it is microbial in origin it is suitable for use in vegetarian products and is a good replacement for pancreatic proteases.

It has good synergy with plant proteases and also contains glucanase side activity.



SPECIFICATION

| | |
|-------------------|--------------------------------|
| Activity | 110 Casein protease units/gram |
| Biological Source | <i>Bacillus subtilis</i> |
| Form | Brown liquid |
| Working pH | 5.0 - 7.5 |
| Temperature range | 40 - 60°C |

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APPLICATION & DOSAGE

Promod™ 24L performs best in the pH range 5.0 to 7.5, and demonstrates good levels of activity in the range 40 to 60°C. The degree of hydrolysis resulting from action upon a particular protein or protein system will be influenced by enzyme dose, pH, time and temperature. The exact level of application of Promod™ 24L will depend on the protein substrate and the level of modification required. As an initial guideline if a high degree of hydrolysis is required 2.5% based on protein weight is recommended. If Promod™ 24L is used as a first step of a sequence of reactions to modify proteins, a lower dose rate should be used. Where digestion of wheat protein is required the co-inclusion of Flavorpro 373P should also be considered to alter the organoleptic properties.

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 protein hydrolysate and wheat flour are used as fermentation substrates. Lysozyme (from egg) as a processing aid.

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 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.

