

Promod™ 279P - P279P



- Microbial protease with peptidase
- Flavour precursors
- Secondary hydrolysis of proteins
- Enzyme 2 in protein hydrolysis cascade
- Effective debittering

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™ 279P is a blend of microbially derived proteases with significant peptidase activity. This blend of activities is particularly directed towards increased solubility and debittering of vegetable protein hydrolysates.

It can be used in a cascade of reactions with other enzymes to generate specific vegetable protein hydrolysates eg the Soya Cascade, blood protein processing.

S P E C I F I C A T I O N

Activity	60 Caseinase units/gram
Biological Source	<i>Aspergillus spp.</i>
Form	Brown powder
Working pH	4.0 - 6.0
Temperature range	50 - 60°C

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APPLICATION & DOSAGE

Promod™ 279P performs well in the pH range 4.0 to 6.0. A pH of 5.5 is recommended to benefit from both protease and peptidase activities. It is active at higher temperatures 50 - 60°C and is often used in the second stage of a cascade of reactions. Doses for the Soya Cascade are recommended at 0.8 - 1.5% based on protein weight and for blood processing 0.4 - 0.8% based on protein weight. The desired result will be influenced by several factors, enzyme dose, pH, temperature, type of substrate and incubation time. The conditions used in the first reaction of a cascade will have to be checked and adjusted if necessary to favour the second reaction. Trials will be required to determine exact conditions. Further information on the Soya cascade and Blood processing systems 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 12 months from the date of the Batch Certificate of Analysis, when stored below 20°C.

ALLERGENS

Soy and wheat protein hydrolysates are used as fermentation substrates. 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.

