

Promod™ 298L - P298L

- High performance protease
- Broad pH range
- Powerful solubilising action
- pH control not essential
- 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™ 298L is ideal in general protein processing. In food applications it is useful for improved solubilisation of protein for improved process efficiencies.

It may also be used as first stage enzyme for generation of vegetable protein hydrolysates.

This enzyme is also useful for solubilisation of protein wastes and protein fouling.



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

Activity	150 Casein protease units/gram
Biological Source	<i>Bacillus spp.</i>
Form	Brown liquid
Working pH	6.0 - 8.0
Temperature range	50 - 65°C

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APPLICATION & DOSAGE

The exact level of application of Promod™ 298L will depend on the protein substrate and the level of modification required. It is recommended that the initial system be adjusted to pH 8.0 before the addition of Promod™ 298L. The pH may then be left to drift downwards as the hydrolysis proceeds. However, if a particularly high degree of hydrolysis is required, the pH should be checked regularly, and alkali added to maintain the pH at just above 6.0 until the reaction is complete. Temperatures between 50 to 65°C are recommended. As an initial guide, doses to achieve a high degree of hydrolysis might be 0.4 - 1.0% based on protein weight. If a lower degree of hydrolysis is required then the dose can be lowered or other parameters such as temperature or incubation time altered. Trials are recommended to identify exact conditions.

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.

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.

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.

