

Flavorpro™ 937MDP (F937MDP)

Features/Benefits

- High performance exopeptidase
- Significant debittering action (bitterness control in EMC)
- High in amino- and carboxypeptidases
- Kosher, Halal and vegetarian status available

Flavorpro™ 937MDP is an exopeptidase preparation from a fungal source with low levels of endopeptidase activity. In EMC application, Flavorpro™ 937MDP is useful for its debittering action. It removes the excessive bitterness that can be produced when using animal and bacterial proteases. Since it is a non-animal product Flavorpro™ 937MDP is suitable for vegetarian and kosher products.

Exopeptidases cleave amino acids from the C- or N-terminus of a polypeptide chain. In EMC, the hydrolysis of cheese proteins by endopeptidases can give rise to unwanted bitter flavours due to the accumulation of small hydrophobic peptides. Exopeptidases can be used to control bitterness by removing bitter-tasting peptides.

Specification

Activity	Leucine Aminopeptidase 350 U/g
Biological Source	<i>Aspergillus oryzae</i>
Form	off-white to pale brown powder
Optimum pH Range	5.0 - 7.0
Optimum Temperature Range	45 - 55°C

Application & Dose

The pH and temperature used for EMC manufacture (pH 5-6 and 45-50°C) are ideal for **Flavorpro™ 937MDP**. In EMC production, the shredded cheese is mixed with water and emulsifying agents to obtain an EMC slurry of 55-85% of cheese (40-55% of dry solids). The slurry is pasteurised and cooled to 40-50°C, prior to the addition of the enzymes. Flavorpro™ 937MDP is ideal as a second protease enzyme to be used in combination with our dairy proteases (Promod™ 215P, Promod™ 845P, Promod™ 903P) which on their own produce a slightly too bitter EMC. The recommended dosage for F937MDP is 0.05-0.1% w/w on cheese in the EMC slurry. The mixture can then be incubated for 8-36h; depending on the enzyme dose, incubation temperature and substrate. Trials will be required to determine the exact conditions in order to reduce the bitterness to the desired level. The enzyme is deactivated above 80°C at the end of the incubation. Please contact Biocatalysts for further technical support.

Health & Safety

Always read the Material Safety Datasheet (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

Powders: Activity will remain within specification for at least 12 months from the date of manufacture when stored below 20°C.

Allergens

None present

Food Status

Prepared from enzymes of GRAS status and manufactured to FCC/JECFA/WHO/FAO recommendations for enzymes used in food processing.

GM Status

This product does not contain GMMs or genetically modified material.

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. Biocatalysts Ltd is certified to ISO9001, ISO14001, ISO18001 and FSSC 22000

Availability

Powders: standard 25kg net poly-lined, 100% recyclable cardboard box. Non-standard quantities are also available for some products, please enquire.

Visit our website for further relevant & current information www.biocatalysts.com

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