

Catalase 929L

C929L

Features/Benefits

- Rapid hydrogen peroxide removal
- Stable over wide pH range
- Ideal for milk and egg processing
- Suitable for use after sterilisation

Biocatalysts supply enzymes that modify the functionality of egg and can therefore be used as an aid to egg processing. During processing eggs are pasteurised to eliminate the possible presence of harmful bacteria.

Egg white proteins are particularly susceptible to damage by pasteurisation and to lessen this damage an alternative process using a combination of lower temperatures and hydrogen peroxide can be used.

Residual hydrogen peroxide needs to be eliminated from the egg product with Catalase, which breaks down hydrogen peroxide into harmless by-products.

Specification

Activity	16,500 U/g
Biological Source	<i>Aspergillus niger</i>
Form	Brown liquid
Optimum pH Range	6.0 – 8.0
Optimum Temperature Range	25 - 45°C (60°C can be used for short term reaction times)

Application & Dose

If hydrogen peroxide has been utilised to assist sterilisation of egg ingredients Catalase can be used to remove residual peroxide. Egg ingredients can be first sterilised using hydrogen peroxide. Approximately 1.3 litres of 35% hydrogen peroxide (for one tonne of liquid egg product) is added slowly with mixing and held for 20 minutes. As a guide a dose of 100-150ml of Catalase into one tonne of liquid egg can then be added and mixed. Further set volumes of hydrogen peroxide might then be continually added with mixing over a predetermined interval of time to ensure thorough sterilisation.

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

Liquids: Activity will remain within specification for at least 6 months from the date of manufacture when stored below 20°C.

Allergens

Refer to allergen statement.

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

Liquids: standard 25kg net plastic jerry cans. Non-standard quantities are also available for some products, please enquire.