

# Depol<sup>®</sup> 283L

## D283L

### Features/Benefits

- Optimised cellulase for maximum maceration of botanical tissue
- Contains ferulic acid esterase and hemicellulases
- Ideal for vegetable bouillon and juice production

**Depol<sup>®</sup> 283L** is a very broad-spectrum carbohydrase containing a wide range of activities including cellulase and pectinase. The unique combination of enzyme activities enables the plant tissue structures to more easily open allowing an efficient extraction of valuable plant components as well as increasing the rate and extent of digestibility. Depol<sup>®</sup> 283L is ideal for use in a number of vegetable processing applications and is particularly suitable for the production of vegetable bouillon, carrot, leek, and other vegetable juice concentrates. Depol<sup>®</sup> 283L also contains hemicellulases which enhance the release of flavour compounds from their bound form.

### Specification

Activity	Cellulase 790 U/g, PG (Endo-polygalacturonase) 535 U/g, Xylanase ≥ 307.2 U/g.
Biological Source	<i>Trichoderma sp.</i> , <i>Aspergillus sp.</i> , <i>Humicola sp.</i> , <i>Bacillus sp.</i>
Form	Brown liquid
Optimum pH Range	4.0 - 6.0
Optimum Temperature Range	50 - 65°C

### Application & Dose

For general maceration of vegetable matter Depol<sup>®</sup> 283L should be used at a dose rate of 0.1 - 1% by weight on the vegetable. No pH adjustment should be required, and the reaction temperature should not exceed 60°C. For some vegetables such as carrots they should be chopped into small pieces. For slightly tougher vegetables a physical maceration step prior to the enzyme treatment will assist the process.

### 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. MSDSs are available in other languages. Please contact Customer Services.

### Storage

Liquids: Activity will remain within specification for at least 6 months from the date of manufacture when stored at 0 - 8°C.

### Allergens

Refer to allergen statement.

### Food Status

Material complies with the JECFA/FAO/WHO and FCC recommended specifications for enzymes used in food processing.

### GM Status

This product has been manufactured using a fermentation process of a microbial organism that has not been altered using modern biotechnology. This product does therefore not require labelling as GMO on food labels.

### Quality & Food Safety

Biocatalysts 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.

The Company's integrated management system encompasses Quality, Food Safety, Health and Safety and GMP.

Biocatalysts Ltd is certified to ISO9001, ISO14001, ISO45001 and FSSC 22000.

Certificates are available on request from the Customer Services Department.

### Availability

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