

# Depol<sup>®</sup> 793L

## D793L

### Features/Benefits

- Cost-effective multi-functional enzyme for all fruit and vegetable applications
- Increased juice extraction while maintaining the juice colour
- Reduced waste - Increasing profit

**Depol<sup>®</sup> 793L** is a multi-functional enzyme containing a mixture of Beta- glucanase, pectinase, ferulic acid esterase and cellulase. These enzymes give maximum maceration of plant tissues which increases fruit and vegetable juice yields thus minimising waste. This makes it suitable for a wide range of fruit and vegetable juicing applications.

The multi-functionality reduces the need to use more than one enzyme product, reducing costs in these difficult economic times. Using our valuable customer feedback, this product has been tailored for its functional applications and cost benefits.

### Specification

<b>Activity</b>	Beta Glucanase > 5,500 U/g, Pectin Lyase > 5,000 U/g, Cellulase 1,400 U/g
<b>Biological Source</b>	<i>Aspergillus sp.</i> , <i>Trichoderma sp.</i> , <i>Humicola sp.</i> , <i>Bacillus sp.</i>
<b>Form</b>	Brown liquid
<b>Optimum pH Range</b>	4.0 - 7.0
<b>Optimum Temperature Range</b>	30 - 60°C

### Application & Dose

It is recommended that **Depol<sup>®</sup> 793L** should be added at 100-500ppm, based on the weight of fruit or vegetable material. The material to be macerated should be chopped as finely as possible and suspended in water with the pH in the range of 4 – 7 (the optimal pH is 6) and the temperature between 30 and 60°C (optimum temperature is 40-50 °C). Trials are recommended using a range of dosages and process conditions to determine the optimal criteria for your application.

### 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.

