

# Flavorpro® 750MDP

## F750MDP

### Features/Benefits

- High performance exopeptidase
- Significant debittering action
- High in amino- and carboxypeptidases
- Kosher, Halal and vegetarian status

**Flavorpro® 750MDP** is an exopeptidase preparation from a fungal source with low levels of endopeptidase activity. Flavorpro® 750MDP can be used on its own or in combination with an endopeptidase. It is suitable to use for the hydrolysis of a wide variety of animal and vegetable proteins. Since Flavorpro® 750MDP is a non-animal enzyme it is suitable to use for vegetarian, Kosher and Halal products.

Flavorpro® 750MDP can cleave amino acids from the C-terminus or N-terminus of a polypeptide chain, releasing free amino acids which can enhance flavour development of protein hydrolysates. In addition, Flavorpro® 750MDP can be used for debittering protein hydrolysates.

### Specification

<b>Activity</b>	55 U/g Casein Protease
<b>Biological Source</b>	<i>Aspergillus sp.</i> <i>Bacillus sp.</i>
<b>Form</b>	Off-white to brown powder
<b>Optimum pH Range</b>	5.5 - 7.5
<b>Optimum Temperature Range</b>	45 - 55°C

### Application & Dose

**Flavorpro® 750MDP** can be used to hydrolyse vegetable and animal proteins to produce non-bitter protein hydrolysates. Flavorpro® 750MDP displays optimal activity at a temperature of 50°C and in the pH range of 5.5 - 7.5. As a guideline, the enzyme should be dosed between 0.5 - 1.5% w/w based on weight of protein. The incubation time with the enzyme will depend on the protein substrate and the level of protein hydrolysis required. Trials are recommended to determine the exact conditions necessary to achieve the desired effect.

### 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

Powders: Activity will remain within specification for at least 12 months from the date of manufacture when stored at 0 - 20°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 fermentation processes of microbial organisms that have not been altered using modern biotechnology. This product does therefore not require labelling as GMO on food labels.

### Quality & Food Safety

Biocatalysts operates a preventative risk-based Food Safety System that ensures the environment and processes are designed to produce safe products every time. FSSC22000 and FSMA compliant.

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

Certificates are available on request from the Customer Services Department.

### Availability

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