

Flavorpro® 766MDP

F766MDP

Features/Benefits

- High performance protease designed for extensive hydrolysis of wheat gluten
- All of the major glutenins and gliadins are significantly hydrolysed to produce a soluble hydrolysate
- Significant exopeptidase activity produces smooth non-bitter flavoured hydrolysates
- High levels of free amino acids generated
- Suitable for kosher and vegetarian applications

Flavorpro® 766MDP is an enzyme designed to extensively hydrolyse vital wheat gluten producing a soluble protein hydrolysate. This enzyme can be used to produce a hydrolysate with a DH (degree of hydrolysis) of >20% within 12-16 hours. Flavorpro® 766MDP contains high levels of exopeptidase activity and thus produces a wheat gluten hydrolysate with a smooth, non-bitter flavour containing significant levels of free amino acids.

Specification

Activity	203 U/g Leucine aminopeptidase
Biological Source	Mixed source
Form	Off white to brown powder
Optimum pH Range	5.0 - 7.5
Optimum Temperature Range	45 - 55°C

Application & Dose

Flavorpro® 766MDP can be used to give extensive hydrolysis of wheat gluten. A 5-15% solution of vital wheat gluten should be prepared by mixing in water until thoroughly dispersed. It may be easiest to first form a paste with the gluten and a small amount of water, then disperse the paste into a larger volume of water as vital wheat gluten tends to clump when added directly into water. If necessary, adjust the pH to between pH 5.0-7.5 and warm to 50°C. Flavorpro® 766MDP is then added at a dose of 0.5–2.0% (w/w) based on the weight of gluten. The mixture is then incubated with gentle mixing until the desired degree of hydrolysis is obtained. After hydrolysis the slurry should be pasteurised by heating to at least 85°C for 20 minutes. This will also inactivate the enzyme. If desired, the hydrolysate can be spray dried or filtration can be used to produce a crystal-clear liquid hydrolysate with minimal losses. In laboratory trials, a DH of >20% can typically be achieved under the conditions above within 12–16 hours. The speed of reaction can generally be increased by increasing the enzyme dosage. Plant trials are recommended to determine the exact conditions required 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.

Storage

Powders: Activity will remain within specification for at least 12 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

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