

Flavorpro® 786MDP

F786MDP

Features/Benefits

- Production of a good tasting cloudy egg white hydrolysates
- Produces heat stable egg white hydrolysates
- Improved foaming properties of egg white proteins
- Single enzyme treatment step at neutral pH

Flavorpro® 786MDP is actively used to hydrolyse egg white proteins to produce a good tasting hydrolysate. An egg white hydrolysate with a clean taste is useful for protein fortification of foods such as nutritional bars or powdered mixes used by athletes where clarity of the egg white hydrolysate in the final product is not important. The bland flavour of the egg white hydrolysate allows it to be added at higher concentrations in the end application without the need for bitter masking agents.

Specification

Activity	220 U/g Casein Protease
Biological Source	<i>Bacillus sp.</i> , <i>Carica papaya</i>
Form	Off-white to brown powder
Optimum pH Range	6.0 - 7.5
Optimum Temperature Range	40 - 60°C

Application & Dose

A 4-5% solids egg white protein solution prepared in water is dosed with 5% w/w **Flavorpro® 786MDP** (it is recommended to dissolve the enzyme in a small amount of water immediately before adding to the egg white solution). The egg white solution and Flavorpro® 786MDP are incubated at 50°C, 200rpm, pH 6.0 - 7.5, for a 6-hour incubation period. After the enzyme incubation period is complete the egg white hydrolysate sample should be heated at 85°C for 30 minutes to completely inactivate the protease activity. The egg white hydrolysate is then sprayed or freeze dried. The resulting egg white hydrolysate should have a degree of hydrolysis of approximately 6%.

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 8°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.