

# Flavorpro® 795MDP

## F795MDP

### Features/Benefits

- Endopeptidase, exopeptidase and glutaminase activities for efficient flavour generation
- Wheat and soya hydrolysis
- Savoury flavour enhancement
- Improved protein solubility and digestibility
- Suitable for kosher and vegetarian applications

**Flavorpro® 795MDP** is a protease preparation containing endopeptidase, exopeptidase and glutaminase activities. The enzyme can be used to efficiently hydrolyse proteins such as wheat and soya to increase solubility, digestibility, and create non-bitter protein hydrolysates with an enhanced savoury-type umami flavour profile which helps increase the apparent saltiness of the protein hydrolysate.

### Specification

<b>Activity</b>	357 Leucine aminopeptidase U/g
<b>Biological Source</b>	<i>Mixed source</i>
<b>Form</b>	Off-white to brown powder
<b>Optimum pH Range</b>	5.0 - 7.5
<b>Optimum Temperature Range</b>	45 - 55°C

### Application & Dose

**Flavorpro® 795MDP** can be used to extensively hydrolyse wheat proteins as well as creating an enhanced savoury-type flavoured hydrolysate. Flavorpro® 795MDP displays optimal activity at a temperature of 50°C and in the pH range of 5.0-7.5. As a guideline, the enzyme should be dosed between 2-4% (w/w) based on the weight of the protein. The incubation time with the enzyme will depend on the enzyme dose, temperature, pH and hydrolysate requirements. A typical incubation time may be in the range of 12-16 hours. However, trials will be required in order to determine the exact conditions.

### 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.