

Lipomod[®] 4MDP

L004MDP

Features/Benefits

- High specificity towards short chain fatty acids
- Unique flavour opportunity for EMDI
- Production of free fatty acid flavour notes for EMDI products
- Kosher, Halal, and vegetarian status

Lipomod[®] 4MDP is a unique microbial lipase with high specificity towards the release of short chain fatty acids (high release of butyric and caproic acid). L004MDP releases short chain fatty acids from fat substrates, with particular effectiveness on dairy fats, to produce sharp mature cheese and dairy flavour notes.

L004MDP delivers a new flavour opportunity in Enzyme Modified Dairy Ingredients (EMDI) producing a well-rounded and balanced mature cheese flavour. L004MDP can be used on its own or as a top up to another lipase or protease to produce your desired flavour.

Specification

Activity	1,260 - 1,540 U/g (Tributyryl esterase)
Biological Source	<i>Microbial</i>
Form	Off white to brown powder
Optimum pH Range	5.5 – 7.5
Optimum Temperature Range	30 - 45°C

Application & Dose

Lipomod[®] 4MDP has optimum activity at neutral pH, so no pH adjustments are required whether cheese, milk fat, cream, butter oil or milk is used. Temperatures around 40-45°C are recommended. Trials will be required to determine the optimum conditions for specific customer applications. A recommended dosage for Enzyme Modified Cheese (EMC) application is 0.1 - 0.5% w/w on cheese to produce a well-rounded and balanced mature sharp cheese flavour.

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 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 a fermentation process of a Genetically Modified Microorganism (GMM). No additional materials sourced from Genetically Modified Organisms (GMOs) have been used during the manufacturing process. No GMMs are present in the final product. 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.