

Lipomod[®] 833L2

L833L2

Features/Benefits

- Microbial phospholipase A2 for the production of lyso-lecithin emulsifiers
- Enzyme modified egg yolk provides increased viscosity and heat stability in mayonnaise manufacture
- Kosher, Halal and vegetarian.

Lipomod[®] 833L2 is a microbial phospholipase A2. Phospholipase A2 is an enzyme that catalyses the hydrolysis of fatty acids at position 2 of the phospholipid producing free fatty acids and lysophospholipids. Lysophospholipids provide many functional benefits to different food products. Egg yolks have extremely useful emulsifying and gelation properties due to the presence of various lipid and protein types. Phospholipids in egg yolk (lecithin) can be modified by the action of Lipomod[®] 833L2 to produce lyso-lecithin with superior emulsifying properties and improved heat stability, especially useful in mayonnaise manufacture.

Lipomod[®] 833L2 is a microbial phospholipase A2 enzyme. It does not contain any animal products and is halal and kosher certified.

Specification

Activity	10,000 U/ml minimum
Biological Source	Microbial
Form	Brown liquid
Optimum pH Range	5.0 – 9.0
Optimum Temperature Range	40 - 50°C

Application & Dose

Lipomod[®] 833L2 can be used to improve the emulsifying properties of egg yolk, whole egg or purified lecithin. Egg yolk or whole egg should be warmed to between 40 - 60°C. No pH adjustment is required if the pH of egg yolk is between pH 5.0 and pH 8.0. L833L2 should be added at 200 - 1000 mL per ton of egg yolk. Ensure the enzyme is evenly distributed throughout the mixture with gentle mixing. The reaction takes 2-4 hours to reach completion at 50°C.

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

Liquids: Activity will remain within specification for at least 12 months from the date of manufacture when stored at 0-8°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 is not a GMO and does not contain GMOs. 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

Liquids: Available in 1, 5 or 25kg packs.