

# Lipomod<sup>®</sup> 888MDP

## L888MDP

### Features/Benefits

- Microbial alternative to pancreatic lipase
- General fat hydrolysis
- Generation of flavour compounds
- Kosher, halal and vegetarian status

Lipases hydrolyse triglycerides to release fatty acids. Fatty acids have strong flavour characteristics and are responsible for the flavours associated with many products derived from fats. **Lipomod<sup>®</sup> 888MDP** has been shown to be particularly effective in breaking down animal fats used to produce specific concentrated flavours.

It is a microbial alternative to porcine pancreatic lipase. Since it is a non-animal product Lipomod<sup>®</sup> 888MDP is suitable for vegetarian, kosher and halal products.

### Specification

Activity	5,800 U/g Esterase (Tributyryn)
Biological Source	<i>Candida sp., Aspergillus sp.</i>
Form	Off-white to brown powder
Optimum pH Range	7-8.5
Optimum Temperature Range	45-60°C

### Application & Dose

Although **Lipomod<sup>®</sup> 888MDP** has a broad pH profile and continues to function at pH 3- 5, an initial pH of 7-8 is recommended. This is because the pH will drop as the reaction proceeds due to the release of fatty acids. Temperatures around 45 - 50°C are recommended. For hard fats the temperature should be sufficiently high to ensure that the fat is in the liquid state. The fat should be in the form of a fine emulsion (50% is suitable). The recommended dose rate depends on the application. A dose of 0.2-1 % w/w fat is suggested but trials will be required in order to determine the exact conditions necessary.

### 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.

### GM Status

This product does not contain GMMs or genetically modified material

### Quality & Food Safety

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.