

PlantPro™ 600L

PP600L

Features/Benefits

- Powerful solubilising action improving the functionality of different plant protein sources in food ingredients
- Cost-effective endopeptidase with optimum activity in neutral pH conditions
- Works synergistically with plant-derived proteases

PlantPro™ 600L is a high performance, broad-spectrum liquid protease, specifically designed for hydrolysing plant proteins in mild acid to neutral pH environments. This enzyme works synergistically with plant proteases such as papain or bromelain to further enhance its ability to break down plant proteins effectively. Achieving optimal activity in neutral pH conditions, PlantPro™ 600L allows ingredient manufacturers to achieve controlled hydrolysis, improving protein solubility and functionality in plant-based formulations without the harsh effects of extreme pH conditions.

Specification

Activity	110 U/g Casein Protease
Biological Source	Microbial
Appearance	Brown liquid
Application pH Range	5.5 – 7.5
Application Temperature Range	40 - 55°C
Deactivation Conditions	85°C for 10 minutes

Application & Dose

The optimum dosage of PlantPro™ 600L will depend on the protein substrate and level of modification required. A temperature of 40 – 55°C and pH of 5.5 – 7.5 are recommended for optimal hydrolysis. As an initial dosing guide, PlantPro™ 600L can be used at a dose of 2.5 – 4.0% w/w protein content. A typical incubation time may be in the range of 4 – 24 hours. It is recommended that optimisation trials are then performed in order to determine the exact conditions to achieve the desired effect. Please contact Biocatalysts Ltd for further technical support. We offer a comprehensive technical application service partnering with you to test our enzymes with your substrates to help you achieve optimal performance, efficiency, and quality in your products.

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 6 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 self-cloned organism, whereby genes naturally occurring in the organism have been over-expressed to ensure a higher level of the desired protein. 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

Liquids: standard 25kg net plastic jerry cans.