

# PlantPro™ 726L

PP726L

## Features/Benefits

- **To be used in combination with PlantPro™ 502L for umami flavours in plant protein hydrolysates**
- Improved palatability of plant protein hydrolysates without salt addition.
- Maximises glutamic acid release from plant-based proteins (pea, rice, wheat) for an intense umami flavour.
- Cost-effective solution for improving flavour profile of plant protein hydrolysates.

**PlantPro™ 726L** is a powerful exopeptidase and glutaminase product developed specifically to work synergistically with PlantPro™ 502L for the highly efficient production of umami flavours in plant protein hydrolysates. The uniquely optimised activity ratios in PlantPro™ 726L and PlantPro™ 502L achieve high levels of glutamic acid release from plant proteins rich in glutamine (such as wheat, pea, rice, corn, and lupin) for improving the palatability of plant protein hydrolysates and producing intense savoury flavours. The unique combination of PlantPro™ 726L and PlantPro™ 502L significantly increases the umami and salty taste profile of pea protein hydrolysates improving the overall flavour perception of the protein ingredient.

## Specification

Activity	Exopeptidase Activity >77 U/g
Biological Source	Microbial
Form	Light to dark brown liquid
Application pH Range	5.5 - 7.5
Application Temperature Range	45 - 60°C
Deactivation Conditions	>85°C for 15 minutes

## Application & Dose

The optimum dosage of PlantPro™ 726L combined with PlantPro™ 502L will depend on the protein substrate and level of modification required. A temperature of 50 – 60°C and pH of 5.5 – 7.5 are recommended for optimal hydrolysis. As an initial dosing guide for generating umami flavours with plant substrates, PlantPro™ 726L can be used at a dose of 0.6 - 0.8% w/w protein content with PlantPro™ 502L at a dose of 0.3 – 0.5% 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.

### Storage

Liquids: Activity will remain within specification for at least 6 months from the date of manufacture when stored at 0 - 8°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.

### Availability

Liquids: standard 25kg net plastic jerry cans.

### GM Status

This product has been manufactured using fermentation processes of self-cloned organisms, whereby genes naturally occurring in the organisms 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

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