

Promod[®] 128L

P128L

Features/Benefits

- Microbial product with an optimised ratio of selected proteases
- Achieve a high degree of hydrolysis of beef, pork, and fish extracted collagen
- Production of non-bitter collagen peptides
- Decreases viscosity of collagenous material

Promod[®] 128L is a microbial endopeptidase preparation with broad substrate specificity for processing extracted collagen and gelatin. This enzyme can be used to efficiently hydrolyse beef, pork and fish extracted collagen and gelatin to increase solubility, reduce viscosity and produce lower molecular weight peptides. Promod[®] 128L has been designed specifically with a unique combination of peptidase activities to achieve a high degree of hydrolysis of collagenous material. P128L can also be used for hydrolysis of animal waste streams and treated bovine and porcine hides.

Specification

Activity	154 Casein Protease U/g
Biological Source	<i>Bacillus sp.</i>
Form	Light Brown to Brown liquid
Optimum pH Range	7 - 10
Optimum Temperature Range	40 - 60°C
Deactivation Conditions	85°C for 10 minutes

Application & Dose

The optimal enzyme hydrolysis conditions (dosage, incubation time and temperature) are dependent on the protein substrate and the specific requirements to be achieved. As an initial dosing guide, Promod[®] 128L can be used at a dose of 0.5 - 1.0% w/w of extracted collagen for 30min-2h depending on the degree of hydrolysis required. A pH range of 7-10 and at a temperature of 40 - 60°C are recommended for the use of Promod[®] 128L.

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 - 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 has been manufactured using a fermentation process of a self-cloned organism, whereby genes naturally occurring in the organism have been over-expressed in order 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. Non-standard quantities are also available for some products, please enquire.