

Promod[®] 144GL ULS 100TU

P144GL-ULS-100

Features/Benefits

- Ultra-low sulphite papain
- High temperature stability
- Chill proofer for beer
- Suitable for yeast autolysis
- Stabilised consistent product
- Liquid presentation

P144GL ULS 100TU is a botanical protease with at least five proteases of different specificity. It can be widely used to modify protein functionality in food systems. It is useful for pre-treatments in production of fermented sauces. It is a well proven aid to meat tenderisation. It can also be used to co-precipitate proteins in chill proofing of beers.

Specification

Activity	100 U/g Papain
Biological Source	<i>Carica papaya</i>
Form	Light to dark brown liquid
Optimum pH Range	5.0 – 7.5
Optimum Temperature Range	50 - 70°C

Application & Dose

P144GL ULS 100TU performs well in the pH range 5.0-7.5. It is active at higher temperatures of 50-70°C. The exact level of application will depend on the protein substrate and the level of modification required. The degree of hydrolysis resulting from action upon a particular protein or protein system will be influenced by enzyme dose, pH, time and temperature. Trials are recommended to determine exact conditions for desired effect. For different degrees of hydrolysis, the following recommendations are made, high: 70-100 units/kg, moderate: 40-70 units/kg and low: 20-50 units/kg based on protein weight. Varying pH, time and temperature can also influence the result.

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

Biocatalysts can confirm that this product does not contain any genetically modified materials. 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.