

Promod® 184MDP

P184MDP

Features/Benefits

- High performance neutral protease
- Broad spectrum activity
- Effective protein hydrolysis
- Deactivated at higher temperatures
- Botanically derived

Promod® 184MDP is a bromelain product with a long history of use in protein modification. It can be used in applications where vegetable, milk or animal protein breakdown is required. It is non-animal and therefore is suitable for food products destined for vegetarian and kosher markets.

Specification

Activity	400 U/g Casein Protease
Biological Source	<i>Ananas comosus</i>
Form	Off-white to brown powder
Optimum pH Range	5.0 - 7.0
Optimum Temperature Range	45 - 55°C

Application & Dose

Promod® 184MDP is soluble in aqueous systems. It performs well in the pH range 5.0 to 7.0 on most substrates and demonstrates good activity in the range 45 -55°C, although, it can be deactivated above 70°C. The exact level of application of Promod® 184MDP will depend on the protein substrate and the level of modification required. For tenderisation treatments, typically levels of 0.3 to 1.0 unit per gram of meat are recommended. For major protein hydrolysis the dose will be in the range 0.5 to 2.0% based on protein weight and will vary according to protein type and quality as well as the conditions of application. pH, temperature and incubation time will also influence the performance. Trials are recommended to determine the exact conditions required to achieve the desired effect.

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.

Food Status

Prepared from enzymes of GRAS status and manufactured to FCC/JECFA/WHO/FAO recommendations for enzymes used in food processing.

GM Status

This product does not contain GMMs or genetically modified material.

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

Availability

Powders: standard 25kg net poly-lined, 100% recyclable cardboard box. Non-standard quantities are also available for some products, please enquire.