

Promod® 192P

P192P

Features/Benefits

- High performance protease
- Significant debittering action
- Activity on the acid side of neutral
- Microbially derived

Promod® 192P is a microbially derived acid protease. It is useful for modification, control and development of flavour alone or where proteases have been previously used and generated bitter peptides, for example, in production of vegetable protein hydrolysates. Because it is microbially derived it is suitable for preparation of products for sale to markets where animal products are not permitted.

Specification

Activity	70 Casein protease U/g
Biological Source	<i>Aspergillus</i> sp.
Form	Off-white to brown powder
Optimum pH Range	4.0 - 6.5
Optimum Temperature Range	40 - 55°C

Application & Dose

Promod® 192P is soluble in aqueous systems and performs well in the pH range 3.0 to 6.5, pH of 4.5-5.5 is recommended as optimum. It demonstrates good levels of activity at 40-55°C. The exact level of application of Promod® 192P 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 in proportion to the enzyme dose when pH, time and temperature are constant. For a high degree of hydrolysis 1.0-1.5% based on protein weight is recommended as an initial guide and for a moderate degree of hydrolysis 0.5-1.0%. Varying pH, time and temperature will also influence the final outcome. Trials are recommended to determine the exact conditions necessary 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.