

Promod[®] 24L

P024L

Features/Benefits

- High performance protease
- Broad action
- Powerful solubilising action
- Neutral pH optimum
- Control of gluten modification

Promod[®] 24L is a broad-spectrum protease for use in the mild acid to neutral pH range. Since it is microbial in origin it is suitable for use in vegetarian products and is a good replacement for pancreatic proteases. It has good synergy with plant proteases and also contains glucanase side activity.

Specification

Activity	110 U/g Casein Protease
Biological Source	<i>Bacillus sp.</i>
Form	Brown liquid
Optimum pH Range	5.0 – 7.5
Optimum Temperature Range	40 - 60°C

Application & Dose

Promod[®] 24L performs best in the pH range 5.0 to 7.5, and demonstrates good levels of activity in the range 40 to 60°C. The degree of hydrolysis resulting from action upon a particular protein or protein system will be influenced by enzyme dose, pH, time and temperature. The exact level of application of Promod[®] 24L will depend on the protein substrate and the level of modification required. As an initial guideline if a high degree of hydrolysis is required 2.5% based on protein weight is recommended. If Promod[®] 24L is used as a first step of a sequence of reactions to modify proteins a lower dose rate should be used. Where digestion of wheat protein is required the inclusion of Flavorpro[®] 373MDP should also be considered to alter the organoleptic properties.

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 - 20°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 additional materials sourced from Genetically Modified Organisms (GMOs) have been used during the manufacturing process. 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.