

Promod[®] 439L

P439L

Features/Benefits

- High performance protease in a neutral to alkaline pH range
- Production of heat stable whey protein hydrolysates
- Efficient hydrolysis of alpha-lactalbumin and beta-lactoglobulin
- Kosher, Halal and vegetarian status

Promod[®] 439L can be used to efficiently hydrolyse whey protein to produce a highly digestible heat stable whey protein hydrolysate. It can be used to efficiently hydrolyse both alpha-lactalbumin and beta-lactoglobulin. It is a non-animal product and therefore is suitable for products destined for Halal, Kosher and vegetarian markets.

Specification

Activity	220 U/g Casein Protease
Biological Source	<i>Bacillus sp.</i>
Form	Brown liquid
Optimum pH Range	6.5 – 9.0
Optimum Temperature Range	45 - 60°C

Application & Dose

Promod[®] 439L performs well in the pH range of 6.5 to 9.0 and demonstrates good activity in the temperature range of 45-60°C. The optimum dosage for P439L will depend on the required degree of hydrolysis of the whey protein. Trials will be required to determine the exact conditions in order to achieve the desired degree of hydrolysis of the whey protein. As a guideline, the enzyme may be deactivated at 85°C for 10 minutes at the end of the enzyme incubation step. However, enzyme inactivation is dependent on the type and concentration of substrate and pH etc. and therefore we would recommend testing the hydrolysate to ensure the enzyme has been completely inactivated. Please contact Biocatalysts for further technical support.

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 microbial organism that has not been altered using modern biotechnology. 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.