

Promod[®] 517MDP

P517MDP

Features/Benefits

- High exopeptidase activity
- High degree of hydrolysis of casein
- Improves digestibility of casein
- Increases solubility of casein
- Kosher and Halal certified

Promod[®] 517MDP is a highly active exopeptidase with broad specificity. It can be used to achieve >40% degree of hydrolysis (DH) in casein protein. Enzymatic hydrolysis of casein can be used to hydrolyse casein proteins into smaller peptides increasing its solubility and improving digestibility. The extensively hydrolysed protein increases the potential suitability for use in products for individuals with a cow's milk allergy.

Promod[®] 517MDP does not contain any animal products and is Kosher and Halal certified.

Specification

Activity	700 U/g minimum Leucine Aminopeptidase
Biological Source	<i>Aspergillus oryzae</i>
Form	Off white to brown powder
Optimum pH Range	6.0 - 8.0
Optimum Temperature Range	45 - 55°C

Application & Dose

Promod[®] 517MDP displays optimal activity at pH (6.0 - 8.0) and at a temperature of 50°C. As a guideline, the enzyme should be dosed between 2-3% w/w based on the weight of the casein protein for a high degree of hydrolysis. A DH of ≥40% can typically be achieved under the above conditions within a 6-hour incubation period.

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

The product can be transported at ambient temperature. Following delivery, the product should be stored as recommended: 0 – 20°C to achieve the documented shelf-life.

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 does not contain GMMs or genetically modified material.

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

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