

Promod® 671L

P671L

Features/Benefits

- High performance protease
- Powerful solubilising action
- Ideal for the hydrolysis of animal tissue
- Partially hydrolyses collagen

Promod® 671L is a high-performance protease. Applications for the use of this enzyme include the initial hydrolysis of animal and fish proteins, and the solubilisation of protein wastes. In processes where palatability and taste are critical to the end product, e.g., petfood processing, the use of an exopeptidase such as Flavorpro® 937MDP may help to overcome the generation of bitter peptides.

Specification

Activity	80 U/g Casein Protease
Biological Source	<i>Bacillus licheniformis</i>
Form	Brown liquid
Optimum pH Range	5.5 – 7.5
Optimum Temperature Range	55 - 65°C

Application & Dose

This preparation performs well in the pH range 5.5 to 7.5. Within this range it exhibits at least 80% of its maximum activity which is found at pH 6.5. **Promod® 671L** is fully active at 60°C and demonstrates 80% of its maximum activity in the range 40 to 65°.

The exact level of application of Promod® 671L will depend on the protein substrate and the level of modification required. Dose levels should be determined by test hydrolyses.

Many hydrolysates, particularly with soluble or finely divided and suspended proteins, can be performed without the need for any continuous pH adjustments. It is recommended that the initial system be adjusted to pH 8.0 before the addition of Promod® 671L. The pH may then be left to drift downwards as the hydrolyses proceeds.

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

Liquids: Activity will remain within specification for at least 6 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

Liquids: standard 25kg net plastic jerry cans. Non-standard quantities are also available for some products, please enquire.