

Promod® 782MDP

P782MDP

Features/Benefits

- Production of superior bland tasting hydrolysates
- Produces exceptional hydrolysates without bitterness
- Produces branched-chain amino acids
- Produces hydrolysates suitable for powder mixes, acid beverages and yoghurt drinks
- Hydrolysate samples available

Promod® 782MDP is actively used to decrease bitterness and produce good tasting whey protein hydrolysates. A whey protein hydrolysate that is bland and non-bitter is ideal for adding to beverages and powdered mixes without detrimentally affecting the flavour of the end product. The bland flavour of the whey protein hydrolysate allows it to be added at higher concentrations in the end application without the need for addition of bitter masking agents.

Specification

Activity	1,720 Anson protease u/g
Biological Source	<i>Aspergillus sp.</i>
Form	Off white to brown powder
Optimum pH Range	6.0 - 9.0
Optimum Temperature Range	40 - 60°C

Application & Dose

A 22% whey protein concentrate (WPC) solution containing 80% protein is dosed with 0.6 - 1.2% w/w Promod® 782MDP (it is recommended to dissolve the enzyme in a small amount of water immediately before adding to the whey protein concentrate solution). The WPC solution and enzyme is incubated at 50°C, 200rpm for an 8-10h incubation period (the incubation time may vary for different whey protein concentrate substrates). After the enzyme incubation period is complete the whey protein hydrolysate sample should be diluted to 10% solids with tap water prior to inactivation of the protease activity. The whey protein hydrolysate is then spray dried or freeze dried. The resulting whey protein hydrolysate should have a degree of hydrolysis of approximately 12%.

Promod® 782MDP can also be used in combination with Flavorpro® 750MDP for the production of non-bitter whey protein hydrolysates. Please contact Biocatalysts Ltd for further information.

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 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

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