

Promod® 90L

P090L

Features/Benefits

- Production of neutral tasting collagen peptides
- Improves solubilisation of collagen
- Hydrolysis of beef, pork, and fish collagenous material
- Preservative free, clean label microbial endopeptidase
- Kosher and Halal certified

Promod® 90L is a clean label microbial endopeptidase designed specifically for processing collagen and gelatin. This enzyme can be used to solubilise and break down collagenous material. The unique combination of proteolytic activities in Promod® 90L allows the enzyme to achieve efficient hydrolysis of beef, pork and fish collagen whilst producing neutral tasting collagen peptides.

Specification

Activity	154 Casein Protease U/g
Biological Source	<i>Bacillus sp.</i>
Form	Light yellow to brown liquid
Optimum pH Range	5.0 - 7.0
Optimum Temperature Range	50 - 60°C
Deactivation Conditions	85°C for 15 minutes

Application & Dose

Promod® 90L displays optimal activity in the pH range of 5.0 - 7.0 and at a temperature of 50 - 60°C. As an initial dosing guide Promod® 90L can be used at a dose of 0.5 - 1.0% based on protein weight for moderate protein hydrolysis. If a high degree of hydrolysis is required, the enzyme dose can be increased to 1.1 - 2.0%. Trials are recommended to determine the optimal enzyme hydrolysis conditions.

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 - 8°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 GMMs are present in the final product. 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.