

Promod[®] 950L

P950L

Features/Benefits

- A microbial alternative to papain
- Broad substrate specificity
- Zero-added sulphite liquid microbial endopeptidase
- Suitable for solubilisation of animal and vegetable proteins
- Kosher, Halal and vegetarian status

Promod[®] 950L is a microbial endopeptidase preparation with broad substrate specificity. This enzyme can be used to efficiently hydrolyse vegetable, yeast, fish and other animal proteins to increase solubility, reduce viscosity and create flavours. The enzyme is a sulphite-free microbial endopeptidase and can be used to manufacture yeast extracts with lower sulphite content.

It is also a suitable alternative to papain (100 TU/mg) and the microbial origin of the product removes the variability of quality and supply associated with the plant derived material.

Specification

Activity	154 Casein Protease U/g
Biological Source	<i>Bacillus spp.</i>
Form	Brown liquid
Optimum pH Range	5.0 - 7.0
Optimum Temperature Range	50 - 60°C

Application & Dose

Promod[®] 950L displays optimal activity in the pH range of 5.0 - 7.5 and at a temperature of 50 - 60°C. As an initial dosing guide Promod[®] 950L can be used at a dose of 0.50 - 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. The enzyme can be deactivated by increasing the temperature to 85°C for 15 minutes at neutral pH after the enzyme hydrolysis step.

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 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 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. 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.