



BIOCATALYSTS

BRAIN Biotech Group

Product Catalogue



Eggs

Eggs provide valuable functional ingredients to the food processing industry and enzymes can improve the quality and performance of these ingredients.



Product	Principal Activities	Application Notes
Catalase 929L	Catalase	Breaks down residual hydrogen peroxide into harmless by-products.
Flavorpro® 786MDP	Proteinase	For production of pleasant tasting egg white hydrolysate.
Lipomod® 34P	Lipase	Breaks down lipid complexes to ensure egg whites maintain foaming capacity.
Lipomod® 699L	Phospholipase	Improves emulsification properties of modifying yolk phospholipids.
Lipomod® 833L2	Phospholipase	Improves emulsification properties of modifying yolk phospholipids.

Dairy

Biocatalysts lead the way in the use of enzymes to produce Enzyme Modified Cheese (EMC) flavours. These flavours are the key component of savoury snacks, cheese dips and processed cheese. We can use enzymes to make flavours from mild cheddar to blue with a wide range of notes adding depth and authenticity to the end product.

More companies are requesting microbial enzymes as an alternative to the traditional animal enzyme. We have a wide range of alternative microbial enzymes which are detailed in the following table

Product	Principal Activities	Application Notes
Flavorpro® 750MDP	Protease	Aids in the production of neutral and bland tasting hydrolysates.
Flavorpro® 766MDP	Exopeptidase	Significant exo-peptidase activity produces smooth non-bitter protein hydrolysates.
Flavorpro® 937MDP	Exopeptidase	Removes the excess bitterness associated with using animal and bacterial proteases.
Flavorpro® UMAMI 852MDP	Protease	EMC production - Produces strong, mature and mouth-filling savoury notes.
Lipomod® 4MDP	Lipase	High specificity microbial lipase for producing a well-rounded and balanced mature cheese flavour in EMC production.
Lipomod® 34MDP	Lipase, Esterase	Protease free high activity lipase for hydrolysis of oils, tallows and fats including buttermilk. Can also be used in the production of savoury flavours.

Product	Principal Activities	Application Notes
Lipomod® 187MDP	Esterase	Microbial lipase for EMC - Cheddar flavours.
Lipomod® 338MDP	Esterase	Microbial lipase for EMC - Blue cheese flavours.
Lipomod® 621MDP	Esterase (Protease)	Mixed microbial esterase and protease for Swiss style notes in EMC production.
Lipomod® 691MDP	Lipase, Esterase	Microbial product suitable for production of rounded cream notes in EMC production.
Lipomod® 768MDP	Esterase	Microbial product for more aged flavour profile in EMC production.
Lipomod® 801MDP	Esterase	Microbial alternative to pancreatic lipase in EMC production. Flavour profile matched to that of its animal counterpart.
Lipomod® 957MDP	Esterase	Alternative to porcine pancreatin giving sweet/sulphur protein notes for EMC and other flavour applications.
Promod® 215MDP	Protease	Used in EMC production where protein notes are required without the associated bitterness.
Promod® 439L	Protease	Efficient hydrolysis of whey protein to aid production of heat stable hydrolysate.
Promod® 517MDP	Protease	Extensively hydrolyses casein for use in foods for special medical purposes & infant formula.
Promod® 523MDP	Bromelain	Effective in the production of highly digestible whey protein.
Promod® 782MDP	Protease	Used to produce superior tasting, bland whey protein hydrolysates that reduce the need for masking agents.
Promod® 845MDP	Endopeptidase	Used to generate cooked caramel and nutty flavours with very low bitterness.
Promod® 903MDP	Endopeptidase	Suitable for use in the production of EMCs where a sharp protein/aged cheese note is required.
MILK-O-CID 85	Natamycin	Dry natamycin based preservative and cheese coating
MILK-O-CID LF	Natamycin	Dry natamycin-based lactose free preservative and cheese coating
MILK-O-LAC	Lactase	Liquid neutral beta-galactosidase (lactase) for the production of lactose free dairy products.
MILK-O-LYS	Lysozyme	Dry lysozyme based preservative for cheese and wine
MILK-O-REN 220 XL	Rennet	Liquid microbial rennet for milk coagulation in dairy
MILK-O-REN 750 XL	Rennet	Liquid microbial rennet for milk coagulation in dairy

Non-Dairy Lipid Modification

Product	Principal Activities	Application Notes
Lipomod® 34MDP	Lipase	Microbial lipase with broad specificity against short, medium and long chain fatty acids on all 3 positions on the triglyceride molecule, for effective hydrolysis of oils and fats.
Lipomod® 767P	Lipase	Catalyses esterification / transesterification and interesterification reactions of both natural and artificial substrates with regio-, stereo- and enantio-selectivity in aqueous and organic media.
Lipomod® 888MDP	Lipase	Microbial alternative to pancreatic lipase for hydrolysis of fats and tallows generating savoury flavours for palatants and other flavour applications.

Fruit, Cereal and Vegetable Processing

Fruit, cereals and vegetables are all natural products used to produce a wide range of finished beverages, processed foods, juices, purees and other industrial and consumer products.

Using enzymes for these applications focuses on 4 key areas:

- Reducing processing time by increasing speed of production
- Reducing cost of process either by reducing time or waste
- Increasing yield e.g. by increasing amount of juice extracted
- Improving functionality of ingredients e.g. keeping fruit firm for use in yoghurts/desserts

Product	Principal Activities	Application Notes
Glucose Oxidase 789L	Glucose Oxidase	Extends shelf life of drinks by oxygen removal.
Pectinase 62L	Pectinases	Improves production of high quality apple and pear juice. Also can improve extraction rates and flavour enhancement of white wines.
Pectinase 743L	Pectinases	Increases amount of oil extracted from olives.
Pectinase 872L	Pectin methyl esterase	Improve fruit firmness without problematic side activities.
Pectinase 831L	Pectinases	Highly active formulation for general depectinising applications.
Pectinase 947L	Pectinases	Cost efficient peeling of citrus fruits using an automated process.
NATUZYM® A Concentrate	Glucoamylase	Liquid glucoamylase and acid-amylase complex for starch removal in apple and pear juice
NATUZYM® A Ultra	Alpha-Amylase	Liquid glucoamylase and acid-amylase complex for starch removal in apple and pear juice
NATUZYM® AA TS	Alpha-Amylase	Liquid glucoamylase and acid-amylase complex for starch removal in apple and pear juice
NATUZYM® AP	Protease	Liquid acid protease for fruits & vegetables
NATUZYM® AP 2X	Protease	Food Processing; Liquid acid protease for fruits & vegetables
NATUZYM® AVEX P	Pectinase	Liquid pectinase for advanced extraction of pear juice
NATUZYM® BE Ultra	Pectinase	Liquid pectinase for maceration in berry juice
NATUZYM® BE+ 200	Pectinase	Liquid pectinase and acid protease complex for maceration in berry juice
NATUZYM® BIOMAX Q	Pectinase	Liquid pectinase complex for olive oil extraction
NATUZYM® BIOMAX Ultra	Pectinase	Liquid pectinase complex for olive oil extraction
NATUZYM® Biomax V	Pectinase	Liquid pectinase complex for improved olive oil extraction
NATUZYM® C	Pectinase	Liquid pectinase complex for cold maceration of grapes
NATUZYM® CCL	Pectinase	Liquid pectinase for citrus depectinisation and clarification
NATUZYM® CCL Ultra	Pectinase	Liquid pectinase for citrus depectinisation and clarification
NATUZYM® CW	Pectinase	Liquid pectinase for core wash and essential citrus oil extraction
NATUZYM® DP Ultra	Pectinase	Liquid pectinase for depectinisation and clarification in apple and pear juice and olive oil
NATUZYM® DP Ultra M	Pectinase	Liquid pectinase for depectinisation and clarification in apple and pear juice and olive oil
NATUZYM® Ex Color	Pectinase	Liquid pectinase for colour extraction in berry juice
NATUZYM® Extra	Pectinase	Liquid pectinase and glucoamylase complex for advanced extraction in apple and pear juice

Product	Principal Activities	Application Notes
NATUZYM® Extra PF	Pectinase	Liquid pectinase and glucoamylase complex for advanced extraction in apple and pear juice
NATUZYM® Extra Plus	Pectinase	Concentrated pectinase for apple juice advanced extraction or pear clear juice concentrate processing
NATUZYM® FAA-CT	Alpha-Amylase	Liquid fungal amylase for starch removal in apple and pear juice
NATUZYM® FC	Cellulase	Liquid pectinase enzyme complex for filter membrane cleaning
NATUZYM® Filtration L	Pectinase	Liquid pectinase and glucanase complex to improve filtration in berry juice
NATUZYM® FLOW UF	Pectinase	Liquid pectinase and hemi-cellulase complex to improve UF flux rate in apple and pear juice
NATUZYM® GOX L	Glucose Oxidase	Liquid glucose oxidase
NATUZYM® Invertase	Invertase	Food Processing; Granulated invertase for sucrose to glucose and fructose conversion
NATUZYM® Invertase 10000 L	Invertase	Liquid invertase for sucrose to glucose and fructose conversion
NATUZYM® Mash Classic	Pectinase	Liquid pectinase for mashing in apple and pear juice
NATUZYM® MAX Extra	Pectinase	Liquid self-cloned pectinase for mashing in apple and pear juice
NATUZYM® MAX Extra Plus	Pectinase	Liquid pectinase for mashing in apple and pear juice
NATUZYM® MAX Ultra	Pectinase	Liquid pectinase for mashing in apple and pear juice
NATUZYM® P Extra Plus G	Pectinase	Liquid pectinase for advanced extraction in apple and pear juice prior to fermentation (eg. brandy)
NATUZYM® PCA	Pectinase	Liquid pectinase and hemi-cellulase complex for pear & quince juice viscosity reduction
NATUZYM® PE Mash	Pectinase	Purified pectin methylesterase for apple juice production with pectin recovery
NATUZYM® Pectinase Conc	Pectinase	Concentrated liquid pectinase for pectin degradation
NATUZYM® PME	Pectin-Methyl-Esterase	Liquid pectin-methyl-esterase for fruit firming
NATUZYM® PP	Protease	Neutral protease for food processing
NATUZYM® SF	Pectinase	Liquid pectinase and hemi-cellulase complex for mashing in stone fruit juice
NATUZYM® TF	Pectinase	Liquid pectinase and hemi-cellulase complex for mashing in tropical fruit juice
NATUZYM® TS MG	Pectinase	Pectinase-complex for tomato seed cleaning
NATUZYM® UF	Pectinase	Enzymatic complex for fruit juice ultra-filtration
NATUZYM® V-50	Pectinase	Liquid pectinase and hemi-cellulase complex for liquefaction & extraction in vegetables
NATUZYM® X1	Pectinase	Liquid pectinase and arabinase enzyme complex for apple and pear juice depectinisation & clarification
NATUZYM® Wine Aroma	Pectinase	Dry pectinase enzyme complex for wine aroma release. White & Rosé: precursor release
NATUZYM® Arom MG	Pectinase	Dry pectinase enzyme complex for wine aroma release. White & Rosé: precursor release
NATUZYM® Wine Extrak	Pectinase	Liquid pectinase enzyme complex for wine maceration. White & Rosé: moderate skin extraction yield
NATUZYM® Wine Filtration	Beta-Glucanase	Dry beta-glucanase enzyme for young white wine clarification. Young White: batonnage
NATUZYM® Wine Flotation	Pectinase	Liquid pectinase enzyme complex for wine must clarification. White & Rosé: flotation
NATUZYM® Wine Klar	Pectinase	Liquid pectinase enzyme complex for wine must clarification. White & Rosé: sedimentation static clarification

Brewing

Enzymes are expertly incorporated during mashing and fermentation to elevate your beer production in various ways. They boost the creation of fermentable sugars, streamline mash filtration, accelerate the maturation process, and, for those seeking low-calorie brews, reduce carbohydrate content in the final product.



Product	Principal Activities	Application Notes
DELTABREW® AA	Alpha-Amylase	Liquid concentrated heat stable alpha-amylase for adjunct brewing
DELTABREW® AA Classic	Alpha-Amylase	Liquid concentrated heat stable alpha-amylase for adjunct brewing
DELTABREW® ALDC	ALDC acetolactate decarboxylase	Liquid acetolactate decarboxylase for faster beer maturation
DELTABREW® Attenumax	Glucoamylase	Liquid glucoamylase for very high attenuation
DELTABREW® Attenumax PL	Glucoamylase	Liquid pullulanase & glucoamylase complex for 100% attenuation in light beer brewing
DELTABREW® BAA	Alpha-Amylase	Liquid bacterial alpha-amylase for starch liquefaction
DELTABREW® BG	Beta-Glucanase	Liquid beta-glucanase for viscosity reduction and beer filtration improvement
DELTABREW® BG Classic	Beta-Glucanase	Liquid beta-glucanase for viscosity reduction and beer filtration improvement
DELTABREW® BNP	Protease	Liquid neutral protease for enhanced fermentation and brewing
DELTABREW® Chill Proof	Papain	Liquid papain formulation to eliminate chill haze during cold storage and to provide beer stabilisation
DELTABREW® Chill Proof powder	Papain	Dry papain formulation to eliminate chill haze after cooling
DELTABREW® FAA	Alpha-Amylase	Liquid fungal alpha-amylase for attenuation in brewing
DELTABREW® Lautermax	Beta-Glucanase	Liquid xylanase and glucanase complex for viscosity reduction and better wort filtration with up to 30% adjuncts
DELTABREW® Lautermax Classic	Beta-Glucanase	Liquid xylanase and glucanase complex for viscosity reduction and better wort filtration with up to 30% adjuncts
DELTABREW® Lautermax Pro	Beta-Glucanase, Xylanase, Alpha-amylase, Protease	Liquid enzyme complex for barley brewing with up to 60% barley
DELTABREW® Lautermax Ultra	Beta-Glucanase, Xylanase, Protease, Pullulanase, Alpha-amylase	Liquid enzyme complex for barley brewing with up to 100% barley
DELTABREW® PLA	Pullulanase	Liquid pullulanase for high attenuation in brewing
DELTABREW® PURE	Protease	Liquid protease to eliminate chill haze formation during cold storage and to provide beer stabilisation and foam stability

Starch & Alcohol

We recognise this integrated set of customer needs by ensuring our DELTAZYM® enzyme product range fits with your entire process including separation, viscosity control, liquefaction, saccharification and breakdown of compounds such as proteins, xylans, beta-glucans, amylose and amylopectin.




Product	Principal Activities	Application Notes
DELTAZYM® APS	Protease	Liquid acid protease for enhanced fermentation
DELTAZYM® APS 2X	Protease	Liquid acid protease for enhanced fermentation
DELTAZYM® BAA Classic	Alpha-Amylase	Liquid bacterial alpha-amylase for starch liquefaction
DELTAZYM® BNP	Protease	Liquid neutral protease for enhanced fermentation
DELTAZYM® ExtraYield	Glucoamylase, Alpha-amylase	Liquid enzyme complex for increase of fermentable sugars and increase of yield in fermentation
DELTAZYM® FAA	Alpha-Amylase	Liquid fungal alpha-amylase for enhanced saccharification
DELTAZYM® GA L-E5	Glucoamylase	Liquid glucoamylase for saccharification
DELTAZYM® GA L-E6	Glucoamylase	Liquid glucoamylase for saccharification and 100% attenuation in light beer brewing
DELTAZYM® GA L-E10	Glucoamylase	Liquid glucoamylase for saccharification
DELTAZYM® GA L-P5	Glucoamylase	Liquid glucoamylase for saccharification with high debranching activity
DELTAZYM® GA MAX L3.6	Glucoamylase	Liquid glucoamylase complex for saccharification
DELTAZYM® HSAA Classic	Alpha-Amylase	Liquid concentrated heat stable alpha-amylase for starch liquefaction
DELTAZYM® HSAA Classic DS	Alpha-Amylase	Liquid concentrated heat stable alpha-amylase for starch liquefaction
DELTAZYM® HSAA CT	Alpha-Amylase	Liquid heat stable alpha-amylase for starch liquefaction
DELTAZYM® HSAA CT DS	Alpha-Amylase	Liquid concentrated heat stable alpha-amylase for starch liquefaction
DELTAZYM® HSAA TB	Alpha-Amylase	Liquid heat stable alpha-amylase for starch liquefaction
DELTAZYM® HSAA TF	Alpha-Amylase	Liquid heat stable alpha-amylase for low-pH starch liquefaction in fuel ethanol
DELTAZYM® P	Phytase	Liquid phytase for fermentation
DELTAZYM® PLA	Pullulanase	iquid pullulanase for enhanced saccharification
DELTAZYM® VR AC-100	Cellulase	Liquid cellulase and hemi-cellulase complex for viscosity reduction
DELTAZYM® VR AT-150	Cellulase	Liquid cellulase and hemi-cellulase complex for viscosity reduction
DELTAZYM® VR DD-800	Endo-Glucanase	Cellulase and hemi-cellulase complex for viscosity reduction
DELTAZYM® VR SX	Xylanase	Liquid xylanase and hemi-cellulase complex for viscosity reduction
DELTAZYM® VR XL Conc.	Xylanase	Liquid concentrated xylanase for viscosity reduction

Baking

Welcome to our world of baking enzymes and functional ingredients, where expertise meets innovation. With a complete portfolio designed for the milling and baking industry, we offer a spectrum of solutions, from enzymes to emulsifiers, tailored to meet your specific needs.

Product	Principal Activities	Application Notes
BakemyL F130 BG	Fungal -Amylase	Provides improved fermentation speed, loaf volume, browning and crumb structure; influencing the characteristics of dough
BakemyL AM BG	Bacterial α -Amylase	Amylase blend for Initial crumb softness; Improved crumb structure.
BakemyL SF10	Bacterial α -Amylase	Provides improved softness, risk of overdosing (less resilience)
BakemyL MacX	Maltogenic Amylase	Maltogenic amylase for improved crumb softness and resilience during shelf life.
BakemyL MacX Intense	Maltogenic Amylase	Second generation maltogenic amylase. Higher effect on resilience retention, increased pH, temperature and sugar stability.
BakemyL AGS	Amyloglucosidase	Provides improved browning, crumb structure and softness and also providing shortened fermentation time.
BakemyL AGSX	Amyloglucosidase	Provides improved browning, crumb structure and softness and also providing shortened fermentation time.
BakemyL XSP6 BG	Fungal Xylanase	Fungal Xylanase for general purpose; Influencing the characteristics of dough; Improved loaf volume and crumb structure.
BakemyL Xclass	Fungal Xylanase	Concentrated classical Fungal Xylanase for general purpose; Influencing the characteristics of dough; Improved loaf volume and crumb structure.
BakemyL BX10 BG	Bacterial Xylanase	Xylanase for general purpose often combined with fungal xylanase Influencing the characteristics of dough; Improved dough stability, loaf volume and crumb structure.
BakemyL BX50	Bacterial Xylanase	Xylanase for general purpose often combined with fungal xylanase; Influencing the characteristics of dough; Improved dough stability, loaf volume and crumb structure.
BakemyL BXS	Xylanase formulations	High performance for high sugar applications
BakemyL X HD	Xylanase formulations	Provides volume boost, dough stability and good dough handling
BakemyL XBC	Xylanase formulations	Provides well balanced dough consistency and fine crumb structure
BakemyL PGL14 BG	Phospholipase	Provides (partial) replacement of emulsifiers like DATEM, highly effective on weak flours
BakemyL PGL10 BG	Phospholipase	Provides (partial) replacement of emulsifiers like DATEM, multi functional if DATEM is still in formulation
BakemyL PGL soft	Phospholipase	Provides softness, resilience and stability (partial or full replacement of emulsifiers, like DMG and SSL, depending on the dosage)
BakemyL PGL20 HD	Phospholipase	Provides (partial) replacement of emulsifiers like DATEM, multi functional
BakemyL L1	Lipase	Provides dough stability and crumb softening
BakemyL L15	Lipase	Provides increased softness, sliceability, resilience and uniform, fine crumb structure
EmyL CP	Lipase	Enzyme based formulation for replacement of emulsifiers like DATEM and SSL. Providing dough stability preferably used in clean label and organic bread applications
BakemyL GLOX PRO	Glucose Oxidase	Glucose-oxidase providing dry dough and increases machinability



Product	Principal Activities	Application Notes
BakemyL GLOX 10.000	Glucose Oxidase	Glucose-oxidase providing dry dough and increases machinability, addition to firmness
BakemyL GLOX HD	Glucose Oxidase	Glucose-oxidase providing dry dough and increases machinability, high addition to firmness
BakemyL TG	Transglutaminase	Transglutaminase providing dry dough; Improved dough firmness and fermentation stability. Good functionality in frozen dough applications
BakemyL CXT	Cellulase	Provides improved dough development, more extensibility and smoother dough.
BakemyL CXC	Cellulase	Provides improved dough development and stability in whole grain applications
BakemyL WXE	Cellulase	Provides improved dough development, a finer crumb structure and improved softness
BakemyL CT	Cellulase	Provides more extensible dough, normally used in combination with fungal/bacterial xylanase
BakemyL CXU	Cellulase	Provides improved dough development, a finer crumb structure and increases volume
BakemyL RY	Cellulase	Provides improved stability and volume in specifically wheat/rye bread applications
BakemyL CXL	β-glucanase	Provides improved dough development, an excellent crumb structure and improved softness
BakemyL FP	Fungal Protease	Provides increased extensibility, decreased mixing time, improved handling of strong flours
BakemyL BC	Bacterial Protease	Provides decreased batter viscosity in biscuit making, reduced water requirement
BakemyL ACND	Asparaginase	Provides reduced levels of acrylamide up to 90%. Most effective in pH range 5,5 - 8.
BakemyL ACWP	Asparaginase	Provides reduced levels of acrylamide up to 90%. Most effective in pH range 3 - 5,5

Protein Modification

Protein hydrolysis is conducted in many industries for a range of applications. Whether it is to produce products for sports nutrition, the ageing population or infants, protein fortification is here to stay.



Product	Principal Activities	Application Notes
Flavorpro® 373MDP	Glutaminase	Glutaminase protease for savoury flavour enhancement.
Flavorpro® 750MDP	Exopeptidase	Production of non-bitter, non-gelling whey protein hydrolysate.
Flavorpro® 766MDP	Exopeptidase	Significant exo-peptidase activity produces smooth non-bitter protein hydrolysates.
Flavorpro® 795MDP	Exopeptidase, Glutaminase	Production of wheat and soya hydrolysates with an enhanced savoury flavour.
Flavorpro® 839MDP	Endopeptidase, Exopeptidase	Efficiently hydrolyses proteins such as meat and fish to increase solubility and digestibility.
Flavorpro® 848MDP	Microbial phosphodiesterase	Improves the flavour of yeast extracts by production of the natural flavour enhancer 5'GMP
Flavorpro® 954MDP	Microbial deaminase	Flavour enhancement of yeast extracts.
Promod® 24L	Protease	Neutral bacterial proteinase.
Promod® 144 GL ULS	Protease	Ultra low sulphite papain.
Promod® 184MDP	Proteinase	High performance neutral proteinase with wide ranging activity.
Promod® 192P	Protease	Useful for modification, control and development of flavour, for example, in production of vegetable protein hydrolysates.
Promod® 439L	Alkaline Protease	Very cost effective alkaline protease.
Promod® 671L	Protease	Hydrolysis of animal and fish proteins and the solubilisation of protein wastes.
Promod® 950L	Papain (Microbial)	Microbial alternative to papain providing continuity of supply and stable pricing.
Promod® 295L	Protease	Increase solubility, reduce viscosity, and produce lower molecular weight peptides by efficiently hydrolysing beef, pork and fish extracted collagen and gelatin
Promod® 327L	Protease	Hydrolysis of plant- and animal-derived proteins enhancing the protein's digestibility and processability

Fats & Oils

Lipase catalyse various metabolisms of lipids therefore making them a useful enzyme in the modification of oil and fat containing substrates. The highly specific nature of lipases enables much greater control in comparison to physical or chemical modification processes of oils and fats.



Product	Principal Activities	Application Notes
Lipomod 34MDP	Lipase	Broadly active against short, medium and long chain fatty acids on all 3 positions on the triglyceride molecule with both hard and soft fats.
Lipomod 137MDP	Lipase	Hydrolyses short, medium and long chain fatty acids on all 3 positions of fats and oils
Lipomod 833L2	Phospholipase A2	Catalyses the hydrolysis of fatty acids at position 2 of the phospholipid producing free fatty acids and lysophospholipids
Lipomod 699L	Phospholipase A2	Catalyses the hydrolysis of fatty acids at position 2 of the phospholipid producing free fatty acids and lysophospholipids

Dietetic and Diagnostic

Enzymes can be used in supplements to aid digestion or used as markers in the diagnosis of many diseases or disorders.



At Biocatalysts Ltd, we are aware that it is difficult for nutraceutical and contract manufacturing companies to compare enzymes activities due to the array of different activity units used within the industry. To ease this dilemma we are providing our enzymes with the internationally recognised FCC units. Contact us for a full list of enzymes and their FCC specification.

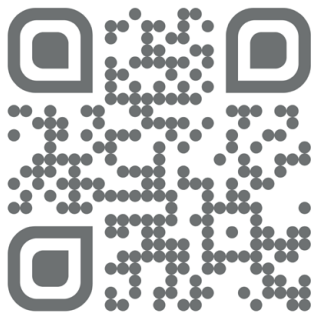
Product	Principal Activities	Application Notes
Amylase 11MDP	Amylase	Aid for digestion of dietary starch.
Amylase 826MDP	Amylase	Aid for digestion of dietary starch.
Cellulase 13MDP	Cellulase	Aid for digestion of dietary cellulose.
Depol® 333MDP	Xylanase	Aid for digestion of hemicellulose.
Lactase 17MDP	Lactase	Aid for digestion of dietary lactose.
Promod® D24P	Proteinase	Broad spectrum protease for aiding the digestion of dietary proteins.
Mannitol Dehydrogenase	Mannitol Dehydrogenase	In vitro diagnostic test for Mannitol detection in urine/body fluids.
Phenylalanine Dehydrogenase	Phenylalanine Dehydrogenase	Neonatal screening enzyme for Phenylketonuria.

Pet Nutrition

Combinations of proteases and lipases can be used to hydrolyse meat by-products and plant-based proteins to produce palatants to give a sensory boost to pet food ingredients.



Product	Principal Activities	Application Notes
Lipomod® 888MDP	Lipase	Microbial alternative to pancreatic lipase for hydrolysis of fats and tallows generating savoury flavours for palatants and other flavour applications.
Promod® 324L	Protease	Food grade microbial endopeptidase for the effective solubilisation of meat and fish proteins. Ideal for the extraction of chondroitin sulphate.
Promod® 971MDP	Protease	Cost-effective food grade microbial endopeptidase for the production of savoury meat flavours and reducing viscosity of animal viscera.



Unlock Innovation
Science to Application