

Lipomod[®] 70MDP

L070MDP

Features/Benefits

- **Highly effective lipase for hydrolysis of vegetable oils**
- Production of high quality free fatty acids
- Environmentally friendly process alternative to thermal and chemical processes
- Simplify removal of glycerol

Lipomod[®] 70MDP is Biocatalysts Ltd.'s most concentrated and cost-effective microbial lipase for the efficient hydrolysis of oils and fats. L070MDP is highly active against medium and long chain fatty acids, making it a perfect solution for achieving high yields of free fatty acids for a large range of plant-derived oils such as soybean, rapeseed and sunflower oil. Lipomod[®] 70MDP can be used as an alternative to traditional thermal and chemical methods for producing high quality free fatty acids (and maximising glycerol recovery). The enzymatic hydrolysis process with lipases uses mild reaction conditions and provide a sustainable alternative to chemical processes.

Specification

Activity	229,500 Lipase U/g
Biological Source	<i>Candida sp.</i>
Form	Off white to brown powder
Optimum pH Range	5.0 - 8.0
Optimum Temperature Range	40 - 60°C

Application & Dose

The recommended dosage for Lipomod[®] 70MDP is 0.01% - 0.05% w/w of oil. We advise using 1 part water (in which L070MDP is dissolved) and 2 parts vegetable oil with continuous mixing. The hydrolysis reaction time is 7 - 20 hours at 40-45°C. Trials will be required in order to determine the exact reaction conditions. At the end of the process, Lipomod[®] 70MDP can be deactivated at 80°C for 20 mins. Please contact Biocatalysts Ltd. for further technical support.

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 Ltd. before use. Generally, when using enzymes avoid contact with the skin and eyes and do not breathe dusts or aerosols containing them.

Storage

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 Ltd. 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

Standard 25kg net poly-lined, 100% recyclable cardboard box.