

Promod[®] 144MDP 100TU

P144MDP/100TU

Features/Benefits

- High performance protease
- Powerful solubilising action
- Ideal for flavour hydrolysates
- Increased yields from yeast autolysis

Promod[®] 144MDP is a botanical protease with at least five proteases of different specificity. It can be widely used to modify protein functionality in food systems. It is useful for pre-treatments in production of fermented sauces. It is a well proven aid for meat tenderisation. Promod[®] 144MDP can be diluted to obtain a range of required activities.

Specification

Activity	100 Papain TU
Biological Source	<i>Carica papaya</i>
Form	Off-white to brown powder
Optimum pH Range	5.0 - 7.5
Optimum Temperature Range	50 - 70°C

Application & Dose

Promod[®] 144MDP is very soluble in aqueous systems and performs well in the pH range 4.5 - 8.0. It is also more active at higher temperatures 50-70°C. The exact level of application of Promod[®] 144MDP will depend on the protein substrate and the level of modification required. The degree of hydrolysis resulting from action upon a particular protein or protein system will be in proportion to the enzyme dose when pH, time and temperature are constant. For different degrees of hydrolysis the following recommendations are made, high: 0.7-1 g/Kg, moderate: 0.4-0.7g/Kg and low: 0.2-0.5g/Kg based on protein weight. Varying pH, time and temperature can also influence the result. It is recommended that trials are performed in order to determine the exact conditions to achieve the desired effect. These dosages are based on 100TU activities and should be adjusted accordingly.

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

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 has not been manufactured from a GMM, and no materials sourced from GMOs have been used during the manufacturing process. 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.