

# Promod<sup>®</sup> 327L

P327L

## Features/Benefits

- **High performance microbial endopeptidase for collagen extraction**
- Yields collagen extraction efficiencies reducing time and wastewater treatment
- Improves the quality and yields of extracted collagen
- Cost-effective solution for extensive hydrolysis of collagenous material
- Robust protease activity across neutral to alkaline pH conditions

**Promod<sup>®</sup> 327L** is a highly concentrated microbial endopeptidase for processing collagen and gelatin. Promod<sup>®</sup> 327L can be used to improve process efficiency of collagen extraction by reducing the extraction time, increasing the quality and yields of collagen extracted and reducing the amount of wastewater. This enzyme can achieve high degree of hydrolysis of collagenous material to increase solubility, reduce viscosity and improve its processibility. Promod<sup>®</sup> 327L can be used alone to optimise process efficiency and improve solubility, digestibility and reduce viscosity, or it can be used in combination with other proteases from our Promod<sup>®</sup> or Flavorpro<sup>®</sup> range to further enhance the flavour and functionality of collagen peptides.

## Specification

Activity	412 U/g Casein protease
Biological Source	<i>Bacillus sp.</i>
Form	Liquid
Application pH Range	6.5 - 10
Application Temperature Range	45 - 70°C

## Application & Dose

**Promod<sup>®</sup> 327L** demonstrates high activity in the temperature range 45 - 70°C and in the pH range 6.5 - 10. The optimum dosage for Promod<sup>®</sup> 327L will depend on the required hydrolysis and specific substrate, but as a guideline, 0.2 – 0.5% w/w protein content may be used. At the end of the process, Promod<sup>®</sup> 327L can be deactivated at 85°C for 15 mins. Please contact Biocatalysts 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 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. 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.