

Promod[®] 417L

P417L

Features/Benefits

- To be used in combination with Flavorpro[®] 315L for umami flavour generation for EMC.

Promod[®] 417L is an optimised endopeptidase developed specifically to be used in combination with Flavorpro[®] 315L to optimise glutamic release from dairy protein substrates. The distinct activities in Promod[®] 417L when used in combination with Flavorpro[®] 315L generate unique umami and savoury flavour profiles.

Specification

Activity	Casein Protease >70 U/g
Biological Source	<i>Bacillus sp.</i>
Form	Light to dark brown liquid
Application pH Range	5.5 - 7.5
Application Temperature Range	45 - 65°C
Deactivation Conditions	85°C for 15 minutes

Application & Dose

The recommended dosage for generating umami flavours in EMC is Flavorpro[®] 315L at 0.6-0.8 % w/w of cheese and Promod[®] 417L at 0.3-0.5% w/w of cheese. A temperature of 45-55°C and pH of 5.5-7.5 are recommended for optimal hydrolysis. Trials will be required to determine the exact conditions to achieve the desired strength of protein notes. 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 before use. Generally, when using enzymes avoid contact with the skin and eyes and do not breathe dusts or aerosols containing them.

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

Prepared from enzymes of GRAS status and manufactured to FCC/JECFA/WHO/FAO recommendations for enzymes used in food processing.

Availability

Liquids: standard 25kg net plastic jerry cans.

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

1. Food Safety Policy - The Company operates a Hazard Analysis at Critical Control Points (HACCP) system. This ensures that ingredients and the production environment are regularly monitored for contamination and that the processes are designed to produce safe products every time.
2. Good Manufacturing Practice (GMP) - The Company's integrated management system encompasses Total Quality, Health and Safety, Food Safety and GMP.
3. Biocatalysts Ltd is certified to ISO9001, ISO14001, ISO18001 and FSSC 22000