

Flavorpro® 954MDP

F954MDP

Features/Benefits

- Microbial Deaminase
- Suitable for enhancing natural flavour of yeast extracts
- Suitable to use with Flavorpro® 848MDP to create the flavour enhancer, Inosinic acid
- Kosher, Halal and non-GM enzyme

Flavorpro® 954MDP is a microbial deaminase which can be used to efficiently convert 5'Adenosine monophosphate into the strong flavour enhancer, Inosinic acid. The enzyme can be used in combination with Flavorpro® 848MDP (microbial phosphodiesterase to maximise the yields of 5'GMP and Inosinic acid during the manufacture of nucleotide rich yeast extracts. Nucleotide rich yeast extracts can be used to mask bitterness, create umami type flavours and replace salt in food products.

Specification

Activity	100,000 U/g Deaminase
Biological Source	<i>Aspergillus sp.</i>
Form	Off-white to brown powder
Optimum pH Range	5.0 - 6.0
Optimum Temperature Range	45 - 55°C

Application & Dose

Flavorpro® 954MDP displays optimal activity in the pH range of 5.0-6.0 and at a temperature of 50°C. As a guideline, the enzyme should be dosed at 0.5-1.0% w/w based on the dry weight of yeast. Flavorpro® 954MDP will perform efficiently on 5'AMP from different types of yeast. The enzyme may be dissolved in water and then added to the yeast RNA substrate. The enzyme incubation time will depend on the type of yeast RNA, enzyme dose, temperature and pH conditions used during the enzyme incubation step. Trials will be required in order to determine the optimal enzyme hydrolysis conditions. The enzyme is deactivated at 85°C for 15 minutes after the enzyme hydrolysis step.

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

Powders: Activity will remain within specification for at least 12 months from the date of manufacture when stored below 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 does not contain GMMs or genetically modified material.

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

Availability

Powders: standard 25kg net poly-lined, 100% recyclable cardboard box. Non-standard quantities are also available for some products, please enquire.