

# Flavorpro® UMAMI 852MDP

## F852MDP

### Features/Benefits

- Microbial protease with glutaminase side activity
- Flavour enhancement
- High release of glutamic acid producing umami flavour (for increased salt perception)
- Can be used on a wide range of substrates: dairy, yeast, mushroom, tomatoes, peas, meat extracts
- Kosher, Halal and vegetarian status

**Flavorpro® UMAMI 852MDP** can be used for the production of protein hydrolysates where savoury protein notes are required. Flavorpro® UMAMI 852MDP is an exopeptidase with endopeptidase and glutaminase side activities. It releases a high level of glutamic acid, an amino acid giving strong Umami flavour commonly found in fermented or aged food.

Biocatalysts specialises in enzymes for the modification and hydrolysis of food protein substrates. Many of these are actively used to decrease bitterness and promote positive flavour production (Flavorpro®).

### Specification

|                           |  |
|---------------------------|--|
| Activity                  | 330 U/g Leucine aminopeptidase               |
| Biological Source         | <i>Aspergillus sp.</i> , <i>Bacillus sp.</i> |
| Form                      | Off-white to brown powder                    |
| Optimum pH Range          | 5.5 - 7.5                                    |
| Optimum Temperature Range | 45 - 55°C                                    |

### Application & Dose

Flavorpro® UMAMI 852MDP can be used to extensively hydrolyse vegetable and animal proteins as well as creating an enhanced savoury-type flavoured hydrolysate. Flavorpro® UMAMI 852MDP displays optimal activity at a temperature of 50°C and in the pH range of 5.5 - 7.5. As a guideline, the enzyme should be dosed between 2-4% (w/w) based on the weight of protein. The incubation time with the enzyme will depend on the enzyme dose, temperature, pH and hydrolysate requirements. A typical incubation time may be in the range of 12-16 hours. However, customer trials will be required in order to determine the exact conditions. 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.

### Storage

Powders: Activity will remain within specification for at least 24 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.

### 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.



Visit our website for further relevant & current information  
[www.biocatalysts.com](http://www.biocatalysts.com)

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