

Promod[®] 295L

P295L

Features/Benefits

- **Broad substrate specificity endoprotease to produce non-bitter neutral tasting collagen peptides**
- Achieves high degree of hydrolysis producing low molecular weight collagen peptides
- Improves collagen extraction efficiency reducing time and wastewater treatment
- Decreases viscosity of collagenous material

Promod[®] 295L is one of Biocatalysts Ltd.'s most concentrated microbial endopeptidases for cost-effective processing of collagen and gelatin. Promod[®] 295L can be used for improving the quality and yields of extracted collagen in addition to reducing the time of the extraction phase. This enzyme can increase solubility, reduce viscosity, and produce lower molecular weight peptides by efficiently hydrolysing beef, pork and fish extracted collagen and gelatin. Promod[®] 295L has a unique combination of peptidase activities to achieve a high degree of hydrolysis of collagenous material whilst preventing the generation of undesired taste and colour of the collagen during processing. Promod[®] 295L can be used alone or in combination with Promod[®] 327L to optimise process efficiency and to deliver superior high value collagen peptides with desired application functionality.

Specification

Activity	307 U/g Casein protease
Biological Source	<i>Bacillus spp.</i>
Form	Liquid
Application pH Range	6.5 – 10.0
Application Temperature Range	45 - 70°C

Application & Dose

Promod[®] 295L works optimally in the pH range 6.5 – 10.0 and in the temperature range 45- 70°C. As a dosage guideline, Promod[®] 295L can be used at a dose of 0.25 – 0.5% w/w of extracted collagen or gelatin for 30 – 120 minutes, depending on the degree of hydrolysis required. At the end of the process, Promod[®] 295L 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 24 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.