

Flavorpro® 5MDP

F005MDP

Features/Benefits

- Produces whey protein hydrolysates with reduced bitterness for improved flavour and consumer acceptance
- Breaks proteins into smaller, more digestible peptides to support rapid absorption and muscle recovery
- Enhances solubility and functionality in high-protein beverages and nutritional formulations
- Supports development of premium protein products with improved taste, performance, and market appeal

Flavorpro® 5MDP is a protease developed for the production of whey protein hydrolysates with a cleaner, less bitter taste. It breaks whey proteins down into smaller peptides to improve digestibility and absorption, while helping maintain a smooth flavour profile in the final product. Ideal for sports nutrition, clinical nutrition, and high-protein beverage applications, Flavorpro® 5MDP supports the development of hydrolysed protein products with excellent functionality and improved consumer acceptance.

Specification

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

Application & Dose

The optimum dosage of Flavorpro® 5MDP for protein hydrolysis applications is 0.5 – 0.5% w/w of protein in solution. A temperature of 45 - 55°C and pH of 5.5 - 7.5 are recommended for optimal hydrolysis. A typical incubation time may be in the range of 4 - 16 hours. It is recommended that optimisation trials are then performed to determine the exact conditions to achieve the desired effect. Please contact Biocatalysts Ltd for further technical support. We offer a comprehensive technical application service partnering with you to test our enzymes with your substrates to help you achieve optimal performance, efficiency, and quality in your products.

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 at 0 - 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 & 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

Powders: standard 25kg net poly-lined, 100% recyclable cardboard box.