

Phospholipase P Conc.



Phospholipase enzyme for baking

Description

Phospholipase P Conc. is phospholipase A2 enzyme produced by submerged fermentation.

It hydrolyze at Sn2 position of the glycerol backbone of the phospholipid/Lecithin forming a lyso-phospholipid and a free fatty acid molecule. Lyso-phospholipid have improved emulsifying properties.

Application

Bread, Bun, cake, pastries & other baking product. Phospholipase P Conc. is used as a baking improver in bread & pastries. Its application leads to improved stability & dough with larger volumes & whiter crumb plus improved crumb structure.

Product Benefits

- Improved dough tolerance and stability
- Improves crumb structure and softness
- Improves dough handling

Dosage and Usage guideline

Phospholipase P Conc. is mixed with flour, premixes or bread improvers along with other dry ingredients.

The recommended dose of Phospholipase P Conc. is in the range from 0.5 g / 100 kg flour. The optimal dosage may vary depending on flour quality, recipe & process.

Phospholipase P Conc. can be easily mixed with flour or starch. Preparing a premix of 1:10 ratio will result in uniform application.

Phospholipase has very good compatibility with other baking enzymes such as hemicellulase & fungal alpha-amylase. Phospholipase P. Conc. gives best performance with a lean formula or formulation containing oil.

No significant activities of other enzyme such as lipase and protease etc.

Food Status

Phospholipase P Conc. is in accordance with the recommended criteria for the purity of food enzymes Joint FAO / WHO Expert Committee on Food Additives (JECFA) and the Food Chemical Codex (FCC).

Product specification

Physical form: Powder

Color: Off-white

Phospholipase P Conc. is standardized using wheat flour with an average particle size of 140 microns & variance size of 20-200 microns.

Enzyme Activity

Phospholipase P Conc is available with an activity of 65000PLU / g. (PLU =Phospholipase Unit)

Detailed analytical method is available upon request.

Effect of Temperature and pH

pH range: 5.5 to 10 and has maximum activity at pH 7.0

Temp range: 10 to 70 °C and has maximum activity at 45 °C

Solubility

Active ingredients i.e. Phospholipase enzyme in Phospholipase P Conc. are easily soluble in water at all concentrations, which occur during normal use. However, aqueous solutions are turbid because wheat flour used for standardization.

Standard Packaging

20 Kg open top carboy

Storage

Phospholipase P Conc. should be stored in dry and cool conditions. The shelf life is 12 months when stored as recommended in unbroken packaging.

Safety and handling

Inhalation of enzyme dust and mist should be avoided. In case of contact with skin or eyes, promptly rinse with water for at least 15 minutes

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