

# ANC ENZYME SOLUTIONS PTE LTD

20 Cecil St, #14-01 Equity Plaza, Singapore, 049705 Email: sales@ancenzymes.com

## Extractazym P27L

Fish Oil, Fish Meal and other Protein Isolate Production and Extraction

### Background :-

Important advances in the enzymatic degradation of highly complex lipo-proteins found in the crude extracts of vegetable and seed oils. These lipo-proteins are a complex usually between the target lipid/oil and a protein and cause a loss of lipid/oil in the extraction process. This product is less likely to create a significant change to flavor profile.

**Extractazym P27L** is a bacterial endopeptidase enzyme preparation designed to break the protein complex binding the target extraction product. This enzyme is characterized by its ability to hydrolyze a broad range of substrates at a neutral pH.

### Application:-

**Extractazym P27L** needs to be applied in an aqueous environment with the pH and temperature requirements satisfied. Improved action can be achieved with applications to a pre-ground substrate allowing a greater surface area for enzyme action. A minimum of 60 minutes contact time between the substrate and **Extractazym P27L** prior to further processing is recommended, however, longer periods will generally result in larger extraction yields.

### Properties:-

Appearance	Amber to Light Brown Liquid
Optimal pH range	6.5 (6.0-8.0)
Optimal Temperature	60°C (40 to 60°C)
Food Grade	Kosher and Halal

### Enzyme Inactivation:-

**Extractazym P27L** can be deactivated by holding for 5-10 minutes at operational pH, at a

temperature of 80-85°C; or at a pH below 4, holding for 30 minutes at 50°C; or at a pH above 10, holding for 60 minutes at a temperature of 60°C.

### Dosage :-

To be determined by application. Typical dosages start at 0.1% to 1.0% **Extractazym P27L** n dry weight of protein for dosage optimization.

### Regulatory Status:-

This product meets or exceeds the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the Food Chemicals Codex (FCC) specifications for enzyme preparations used in food and is GRAS (Generally Recognized as Safe) in the United States.

### Storage :-

If stored unopened and in sealed original containers at 20°C or less the activity will be maintained for up to 6 months. Elevated temperatures will cause activity loss.

### Packaging:-

**Extractazym P27L** is supplied in 28Kg pails.

### Safety and Enzyme Handling:-

**Avoid contact with skin and eyes; rinse with water if spilled. Always close drum after opening. Protease Enzymes break down proteins so special care should be used to avoid this product coming in contact with skin and sensitive skin areas.**