

VERON[®] L 10

Description and Specification

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Description

VERON[®] L10 is a proteolytic enzyme preparation based on papain.

- IUB-No.: 3.4.22.2
- CAS-No.: 9001-73-4

Properties

The product has the following characteristics:

- a) liquid product
- b) light yellow coloured with characteristic smell

Activity

VERON[®] L 10 contains a declared minimum activity of 800 U_{Hb} g⁻¹.
1 U_{Hb} corresponds to that enzyme activity which releases the equivalent of 1 µmol tyrosine in TCA-soluble hydrolysates from haemoglobin within one minute and 37 °C under standard conditions.

Application

VERON[®] L10 improves the dough properties (reduces the extension resistance) and the properties of baked biscuits and crackers (friability, browning, well rounded edges, smooth surface, reduced cracking, uniform weight and size for packaging). VERON[®] L10 enables the biscuit and cracker industry also to process commercially available flours (high in protein content).

Dosage

40 - 80 g / 100 kg flour

The optimum dosage should be determined by means of baking tests.

Specification

The product fulfils the requirements of the FAO/WHO's Joint Expert Committee for Food Additives (JECFA) and Food Chemicals Codex (FCC).

The total viable counts are within the upper limit of $5 \times 10^4 \text{ g}^{-1}$

Storage

If kept in closed containers at 2°C and 5°C an activity loss up to about 10% a year may occur during this period.