

VERON[®] PS

Description and Specification

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Description

VERON[®] PS is a fungal protease enzyme preparation for the treatment of flours. The enzyme is obtained from specific cultures of *Aspergillus oryzae*.

- IUB-No.: 3.4.21.14
- CAS-No.: 9001-92-7

Properties

The product has the following characteristics:

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

Activity

VERON[®] PS contains a declared minimum activity of 227 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

The addition of VERON[®] PS specifically improves the elasticity of short and obstinate gluten structures. The use of VERON[®] PS ensures an enables adjustment of the rheological optimum, easier and shorter kneading, reduction of the fermentation time of the dough and a better gas retention.

Dosage

10 – 40 g / 100 kg Optimal dosage should be established according to the different parameters in a comparative baking test or to extensograms and alveograms.

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 $5 \times 10^4 \text{ g}^{-1}$
E.coli: $<10 \text{ g}^{-1}$ (according to method ISO 7251:1993)

Storage

Stored in a dry place at room temperature the activity loss will be less than 10 % within one year.

Handling

When handling enzyme products in powder form, direct skin contact and dust formation should be avoided. Enzymes may irritate the skin and eyes; the inhalation of enzyme dust may provoke sensitisation of the respiratory organs.

For further details on the safe handling of our products, please consult our safety data sheet and the technical information sheet "Precautionary measures when handling enzyme products in powder form."