

# ROHALASE® F

## Lyso-phospholipase enzyme for grain processing

### PRODUCT DESCRIPTION

ROHALASE® F is a liquid formulated fungal lyso-phospholipase enzyme for degrading of lyso-phospholipids in hydrolysed starch syrups. ROHALASE® F is free of amylolytic and proteolytic activities. ROHALASE® F is produced by controlled fermentation of a genetically modified strain of *Trichoderma reesei*.

### PRODUCT CHARACTERISTICS

ROHALASE® F has the following characteristics & specifications:

- Liquid formulation.
- Composition: water(31.35%), glycerol(50.0%), lysophospholipase(13.3%, 0.07% specific protein), sodium chloride(5.0%), sodium benzoate(0.35%).
- Light brown colour with characteristic odour.
- Density: 1.00-1.10 g/ml
- Activities: Minimum 10,000 LPL/g. A method of analysis is available on request.
- IUB: 3.1.1.5
- CAS: 9001-85-8

ROHALASE® F complies with the recommended specifications of the FAO/WHO's Joint Expert Committee on Food Additives (JECFA) and the Food Chemicals Codex (FCC) for food-grade enzyme preparations.

### APPLICATION

In **grain processing**, ROHALASE® F has been specially developed to improve filtration of hydrolysed wheat starch syrups. Lyso-phospholipids have emulsifying properties which frequently cause filtration problems of hydrolysed starch syrups, particularly from wheat. ROHALASE® F hydrolyses the lyso-phospholipids forming a free fatty acid and a water soluble glycerophosphatide. With the removal of the fatty acid, the emulsifying ability of lyso-phospholipids is reduced and the filterability and clarity of hydrolysed starch syrups is improved.

ROHALASE® F will also improve the filtration rate of syrups produced from corn starch.

### DOSAGE

The dosage of the enzyme preparation depends on raw materials used and reaction conditions such as pH, temperature and time. The optimal dose rate should be determined in trials.

pH range: 4.0-7.0  
Temperature range: up to 70 °C

For initial trials, typical dosages are: 25-50 g/ton dry solids.

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## PACKAGING

ROHALASE® F is available in 25 kg PE cans and 1000 kg IBC's.

## STORAGE & HANDLING

When stored in original packaging, unopened, at dry conditions and at temperatures below 10 °C, ROHALASE® F is best used within 24 months from the date of production. Avoid unnecessary contact with enzyme preparations during handling and avoid the formation of aerosol and dust of the product. Repeated inhalation of enzyme aerosol or dust may cause sensitisation and may cause allergic type reactions in sensitised individuals. For detailed information and instructions, please refer to the Safety Data Sheet (SDS).

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