

 OUR ENZYME PRODUCTS

# POLIRASE NEO

Phospholipase A2



## Features

- Made in Japan
- Stable in a wide pH range - Optimum pH at 8-9
- Highly pure
- Optimum temperature at 50 °C
- Easily inactivated - 70 °C for 30 minutes (reference case)



## Application Benefits

### Emulsions (sauces and dressings):

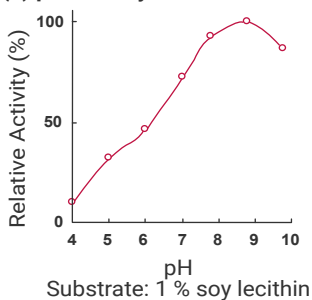
- Increases emulsifying property of egg yolks or whole eggs
- Improves heat stability
- Enhances viscosity and mouthfeel

### Hydrolyzed Lecithin:

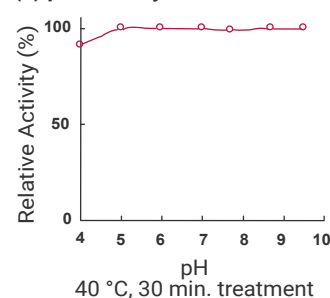
- Improves hydrolyzed lecithin stability during shelf-life due to ease of enzyme inactivation at milder process temperatures

## General Properties

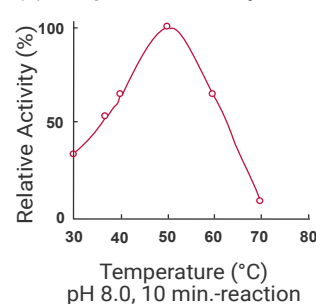
(1) pH Activity



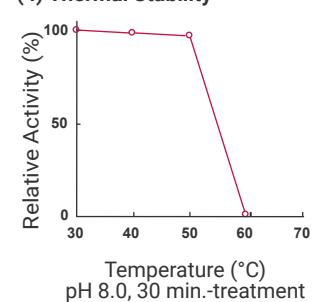
(2) pH Stability



(3) Temperature Activity



(4) Thermal Stability



## Product Information

POLIRASE NEO is a pure, from submerged fermentation derived the genus *Streptomyces* phospholipase A2 with functionality for phospholipid hydrolysis. It is a Kosher and Halal certified alternative to porcine pancreas derived products especially with respect to temperature inactivation.

Product Name	Enzyme Activity* <sup>1</sup>	Form	Use	NET Weight/Vol	Shelf Life Storage* <sup>2</sup>
POLIRASE NEO	2.800-3.700 U/mL	Liquid	Food	20 L Plastic Can	12 months (<15 °C)

\*<sup>1</sup> The activity is guaranteed only for un-opened packages, \*<sup>2</sup> Keep dry and dark place.

## Regulatory

POLIRASE NEO has been submitted under Regulation (EC) No 1332/2008 for inclusion in the first EU list of approved food enzymes. It is approved for FDA GRAS (USA), for food in Japan and AFSSA in France.

For more information please reach out to [service@nagase.eu](mailto:service@nagase.eu)

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