



Fructozym[®] P

Product Description

Fructozym[®] P is a liquid, highly concentrated pectolytic enzyme preparation for a fast and complete pectin degradation in fruit mash and fruit juice.

Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

Aim of Treatment

- rapid breakdown of pectic substances in fruit mash for enhanced pressability and liberation of valuable fruit ingredients.
- complete pectin degradation in juice, precondition for good clarification and filtrability.

**Universal enzyme
for the production
of fruit juice**

Product and Effect

Fructozym[®] P can be applied for modern fruit juice production in an universal manner (exception: pome fruit mash), due to its well-balanced combination of pectin-decomposing main activities (pectinesterase, pectin lyase, endo-polygalacturonase) and a versatile spectrum of useful side activities.

Fructozym[®] P effects optimum disintegration of mash from berries and stone fruits. The rapid degradation of pectin results in a drastic reduction of mash viscosity, thus good pressability, high juice yield and increase in valuable juice ingredients are achieved. In the juice, Fructozym[®] P breaks down the pectin skeletal structure which has a stabilizing effect on sediments, thus creates the prerequisite for good clarification and filtrability. Especially for the subsequent concentrate production, a complete pectin decomposition is indispensable. The arabanase side activity in Fructozym[®] P securely protects from possible araban haze in apple juice concentrate making.

Combination with amylase:

Starch in pome fruit juices often causes clarification and filtration difficulties. The required demand of amylase from our high-performance Fructamyl[®] series can be determined by means of the iodine test (application see Erbslöh-SümoTEST). Fructozym[®] P is applied either solely, or in combination with amylase, at temperatures ranging from 20-55 °C.

Dosage

Enzyme dosages depend on raw material, degree of maturity, temperature and reaction time. With regard to cold fermentation, thermally treated juice and the use of overstored and low-acid table fruits, the demand of Fructozym[®] P is accordingly higher.

Standard guide values at 45-55 °C and reaction time of 1-2 h:		
fruits	mL/1000 kg mash	mL/1000 L juice
apples (10-15 °Bx)	--	5-15
apples (20-25 °Bx)	--	15-50
currants	50-200	20-80
other berries	30-120	15-60
stone fruits	20-80	10-40

Application

Fructozym[®] P is diluted with cold tap water to a 5-10 % solution. For coloured juice mash, dosage is made either directly into the mash lines after the heater, or into the mash tank as first component. A second dosage to the juice is added for complete depectinization.

For pome fruit juice processing, we recommend to apply Fructozym[®] MA for mash enzymatization, and Fructozym[®] P for juice treatment. Fructozym[®] P is then dosed either to the fresh juice or is added into the clarification tank after the aroma recovery unit as first component, or is added continually during filling.

Storage

Store in a cool place. Reseal opened packagings immediately and tightly and use up within a short time.

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