

Product Description

Fructozym® BE is a liquid, highly concentrated pectolytic enzyme preparation for a rapid and complete breakdown of pectins and for a degradation of colloids to the largest possible extent in the course of berry processing.

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

**Special enzyme for
the processing of
berries**

Aim of Treatment

- rapid breakdown of pectic substances, thus quick lowering of mash viscosity.
- intensive digestion of the fruit tissue, which assures facilitated and quick pressing, together with high juice yield.
- high extraction of colouring matter.
- extensive breakdown of all juice colloids to improve clarification and filtrability and to obtain additional security in the course of the manufacture of stable juices and concentrates.

Product and Effect

Fructozym® BE is a specially developed enzyme for the processing of berries which, in contrast to normal pectinases, disposes of a broad spectrum of useful side activities in a well-balanced ratio to its pectinase main activities.

This is the reason why Fructozym® BE not only degrades fast and completely pectin, the cement substance between plant cells but, in addition, decomposes also such colloids which, in fruits, are heterogeneously inserted into the pectin skeletal structure. The rapid breakdown of these pectic substances lowers mash viscosity drastically and results in an intensive digestion of the fruit tissue. A fact that results in a better juice run-off, increased yield of juice and valuable fruits ingredients, raised pressing performance and capacity and improved clarification and filtrability. Fructozym® BE is of particular efficiency for the making of stable coloured juices and concentrates.

Dosage

Enzyme dosages depend on raw material, degree of maturity, temperature and reaction time.

Standard guide values at 45-55 °C and reaction time of 1-2 h:		
fruits	mL/1000 kg mash	mL/1000 L juice
black currants	50-200	40-120
other berries	30-120	30-100

Application

Fructozym® BE is diluted with cold tap water to a 5-10 % solution. Dosage is made directly into the mash lines after the heater, or into the mash tank as first component. A subsequent stirring in intervals supports the effect of Fructozym® BE. An additional enzyme dosage to the juice leads to fully completed depectinization.

Storage

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