

Product Description

Fructozym® EC Color is a liquid, highly concentrated pectolytic enzyme preparation for making colour-intensive juices. The colouring matter is rapidly extracted from the mash and is preserved in the juice in stable form.

Permitted according to currently valid rules and regulations. Proved for purity and quality by specialized laboratories.

**Highly active
special pectinase
for the processing of
coloured fruits**

Aim of Treatment

- Very intense digestion of the fruit tissue, which makes possible facilitated and quick pressing and assures a high juice yield at the same time
- Rapid degradation of all pectin substances, thus lowering mash viscosity accordingly
- Colour-intensive and colour-stable coloured juices
- Complete pectin degradation in the juice which is the precondition for good clarification and filtrability

Product and Effect

Fructozym® EC Color is a specially developed enzyme for berry processing. It prompts – also with acidic fruit – a rapid pectin degradation in mash and fruit. The rapid degradation of „pectin substances“ leads to a drastic lowering of mash viscosity, efficiently breaks down the fruit tissue and thus provides the prerequisite for optimal clarification and filtrability. Fructozym® EC Color releases colour-stable colouring matter and polyphenols, a property which is responsible for the resulting typical full-bodied character and the dark red colour of the coloured juice or berry concentrate manufactured in that way. Individual means of control are given by exact application, heating of the mash, as well as by varying contact times and rest periods.

Dosage

Enzyme dosages depend on raw material, degree of maturity, temperature and contact time. Standard guide values as follows apply to a temperature of 45-55°C and a contact time of 1-2 hours:

fruits	mL/ 1000 kg mash	mL/ 1000 L juice (EC Color or Color)
black currants	100-200	20 - 40
other berries	50 – 150	5 - 25

Application

Fructozym® EC Color is diluted with cold tap water to a 5-10% solution. Dosage is made directly after heating of the mash by means of a tubular heat exchanger when the mash is sent for enzyme treatment to the enzyme treatment tank, or the enzyme is added into the tank as first component. Stirring in intervals supports the activity of Fructozym® EC Color. For complete depectinization, an additional enzyme dosage is made to the juice (alternatively Fructozym® Color can be added). Fructozym® is added either to the fresh juice or after the dearomatisation unit as first component into the clarification tank, or continuously during tank filling.

Storage

Store in a cool place. Reseal opened packagings tightly and use up soon.