



Fructozym[®] FLUX

Product Description

Fructozym[®] FLUX is a liquid, concentrated pectolytic enzyme preparation to improve the stability of juices rich in colloids and to increase the flux rate of ultrafiltration plants.

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

Aim of Treatment

- Complete pectin degradation in the juice to prepare for good clarification and filtration
- Enhanced stability of juices rich in colloids derived from stressed mashes
- Increase of flux rate of ultrafiltration plants and prolonged operating time of the membranes between two cleaning cycles
- Reduction of foam stabilizing and filtration inhibiting neutral colloids in special applications (e.g. base concentrate for Schorle (fruit punch))

**Special enzyme for
the treatment of
juices rich in
colloids**

Product and Effect

Besides its efficient pectinase main activity, Fructozym[®] FLUX possesses additional enzyme fractions which are specifically needed to eliminate destabilizing and filtration-inhibiting polymer juice colloids that cannot be decomposed by normal pectinases. Most efficiently, Fructozym[®] FLUX is applied, already in the course of juice treatment, in combination with a starch degrading, filament-free amylase, for instance Fructamyl[®] FHT. When juices are made from strongly stressed mash or pomace, or when special concentrates (Schorle base concentrate) are made, critical cell wall colloids and rhamnogalacturonan are decomposed by Fructozym[®] FLUX.

Dosage

Enzyme dosages depend very much on the actual colloid content and also on raw material, degree of maturity, temperature and reaction time.

Standard guide values for treatment at 20°Brix, 45-55 °C and reaction time of 1-2 hours:	
Application	mL/1000 L juice
Apple juice, rich in colloids	30
Juice from pomace extraction	30-60
Coloured juices, rich in colloids	30

Application

Fructozym[®] FLUX is diluted with cold tap water to a 5-10 % solution. Dosage is made directly into the juice line after the aroma recovery unit or is added as first component into the enzyming tanks or into the buffer tank of the ultrafiltration plant.

Storage

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

ERBSLÖH Geisenheim AG • Erbslöhstraße 1 • D-65366 Geisenheim • Tel: +49 6722/708-0 •
Fax: +49 6722/6098 • info@erbsloeh.com • www.erbsloeh.com

Our technical product leaflets and the treatment recommendations they contain, are based on our current knowledge and experience and we make all reasonable efforts to ensure the accuracy of the information it provides. But since pre-treatment is mostly unknown to us and moreover imponderabilities with regard to the natural products to treat have to be taken into consideration, the advice given provides general information and serves for your consultation. Without a separate, written statement from our side on a defined matter or problem, the information provided should not be relied upon as legal advice or regarded as a substitute for legal advice and is without liability. The information provided is in accordance with the law in force of the Federal Republic of Germany and the EU. In addition, our general terms of business apply.
Edition 11/05 – Fructozym_FLUX.doc - printed on 01.02.2006