

Product Description

Fructozym® MA-LG is a liquid, highly concentrated pectolytic enzyme preparation for targeted pectin degradation in the course of pome fruit mash enzymatization.

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

Aim of Treatment

- Optimization of yield and press capacity during mash treatment.
- Optimization of yield in pomace treatment.
- Low release of (mono-) galacturonic acid.
- Facilitated cleaning of the presses due to dry pomace.

**Optimized special
maceration enzyme
for pome fruit**

Product and Effect

Fructozym® MA-LG hydrolyses preferably viscosity-forming substances in the juice phase, due to its specific enzymatic composition. This results in quick juice extraction, without weakening the mash structure. With regard to overripe fruit or storage apples, the yield is increased considerably, already after a short contact time. The treatment of apple mash with Fructozym® MA-LG leads to an enormous saving of pressing time, thus to a maximum rate of utilization of press capacity. The Brix value of the press juice draining off increases during repressing, while the yield further raises at the same time. The amount of sediments grows only insignificantly. Due to these advantages, press cakes are dry and permit an easy and thorough cleaning of the presses. The advantageous application of Fructozym® MA-LG can be utilized for any kind of operating system.

Dosage

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

technology	mash temp. (°C)	reaction time (min)	dosage (ml/t mash)
single pressing	15 - 30	30 - 90	50 – 150
			[ml/t (pomace plus water)]
pomace extraction	45 – 55	60 - 120.	70 – 120
pomace extraction	15 - 30	30 - 90	100 - 150

Application

Fructozym® MA-LG is diluted with cold tap water. Dosage is best made continually into the mill to assure optimal distribution. Stirring is not necessary.

Storage

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