



Fructozym[®] MB

Product Description

Fructozym[®] MB is a liquid, concentrated pectolytic enzyme preparation for a quick and complete pectin decomposition in fruit mashes and fruit juices.

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

Aim of Treatment

Production of coloured fruit juices:

- rapid degradation of pectins, thus quick lowering of mash viscosity
- high enzyme activity, even at low pH-values
- best possible digestion of the fruit tissue, which assures facilitated and quick pressing, together with high juice yield
- high extraction of colouring matter
- complete decomposition of pectins in the juice for improved clarification and filtration

Processing of pome fruits:

- quick and complete pectin degradation in apple and pear juices which is the precondition for a good clarification in the course of subsequent fining
- improvement of juice filtration

Product and Effect

Fructozym[®] MB is used everywhere in modern fruit processing (with the exception of pome fruit mash) due to its favourable composition of pectin-decomposing main activities and its spectrum of useful side activities. Berry and stone fruit mashes are optimally digested, particularly under the aspect to achieve best possible colour extraction. The quick decomposition of all pectic substances leads, particularly when fruits with high pectin contents (e.g. black currants) are concerned, to a drastic drop in mash viscosity and to a better release of valuable fruit ingredients. The juice run-off from the press is increased and pressing time is reduced. The single pectinase activities of Fructozym[®] MB are matched in a way that it is possible to control juice enzymatization by the reaction time of the enzymes. It is equally possible, if desired, by shorter enzyme contact times to make juices with lower pectin contents which leads to a more agreeable creamy mouthfeel. When the contact time of Fructozym[®] MB in the juice is prolonged, pectins are totally decomposed and the colloidal portions of the sediments are eliminated. For this reason, suspended matter settles faster and more compact in the tank or during centrifugation and the applied fining agents flocculate intensively and react better. Fructozym[®] MB can be applied simultaneously with an amylase (e.g. Fructamyl[®] FCT) for starch degradation.

Dosage

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

Standard guide values for a contact time of 2-4 h:			
fruits	mL/1000 kg mash	mL/1000 L juice	temperature °C
black currants	80-300	50-150	45-55
other berries	50-150	40-120	45-55
stone fruits	30-120	30-80	45-55
apples	--	30-90	15-25
pears	--	20-60	15-25

Application

Fructozym[®] MB is diluted with cold tap water to a 5-10 % solution. With regard to coloured fruit mash, dosage is made into the mash lines after the heater or directly into the mash tank as first component. Slow stirring of the mash supports the effect of Fructozym[®] MB. For juice enzymatization, dosage is effected into the juice lines or into the tank as first component.

Storage

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

**Special enzyme for
the treatment of
mash and fruit juice**

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_MB.doc - printed on 01.02.2006