



# Fructozym® P 6-XL

## Product Description

Fructozym® P 6-XL is a liquid, highly concentrated pectolytic enzyme preparation for a quick and complete pectin degradation in fruit mash and fruit juice.

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 juice for a good clarification and filtrability.
- Degradation of dissolved araban in pome fruit juices.

**Universal enzyme  
for fruit juice  
making**

## Product and Effect

Due to its balanced composition of pectin-decomposing main activities (pectinesterase, pectin lyase, endopolygalacturonase) and due to its versatile spectrum of useful side activities, Fructozym® P 6-XL can be applied universally in modern fruit juice production (with the exception of pome fruit mash).

Fructozym® P 6-XL is especially stable and therefore well suited for the pectin degradation in fruit mashes and juices at their usual pH-values.

Fructozym® P 6-XL effects the disintegration of the trub stabilizing pectin tissue and thus creates the precondition for a good clarification and filtrability. In particular for the subsequent concentrate making the complete pectin degradation is absolutely necessary. Fructozym® P 6-XL's sufficiently contained arabanase side activity reliably prevents a possible araban haze in apple juice concentrate making.

**Combination with amylase:** In pome fruit juices starch often causes clarification and filtration difficulties. By means of the iodine test the necessary demand in amylase from the high-performance Fructamyl® series can be determined. Fructozym® P 6-XL can be applied exclusively as well as in combination with amylase at a temperature ranging between 20-55 °C.

## Dosage

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

Standard guide values at 45-55 °C and a contact time of 1-2 hours:	
Fruits	mL/1000 L juice
apples (20-25 °Brix)	10 – 30
currants	15 – 50
other berries	10 – 50
stone fruits	5 – 30

Lower temperatures and/or shorter reaction times require higher dosages.

## Application

Dilute Fructozym® P 6-XL in cold tap water. The dosage is added to the freshly dearomatised juice.

## Storage

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

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