Production of clear acerola juice

ERBSLÖH Geisenheim

heat tunnel

Ercobin; 200-500 mg/l (oxidat. prevention)

roller mill

tubular heater

warming ⇒ 40 °C

Fructozym® Color 120-300 ml/t

mash tank

mash enzymation 40 °C; 1-2 h

press decanter

pasteurisation/ aroma recovery

inactivation of fruits phenoloxidases

Fructozym® Color 15-25 ml/1,000 l

pectin degradation with special acid-stable pectinase

fining tank

NaCalit® PORE-TEC 100-150 g/hl
ErbiGel® 20-40 g/hl
Klar-Sol Super 80-160 ml/hl

filtration

optional evaporator