Production of cloud-stable banana juice

banana washing, selection

peeling

blanching 95 °C

milling
sieving 0.6 mm

cooling to 50 °C

1 % lemon juice

Ercobin, 100 ppm

Fructozym® M
150-300 ml/t

pulp maceration
80-120 min; 45 °C
(stirring !)

heating ~105 °C

finisher
1st: 0.65 mm
2nd: 0.5 mm

puree

15-20%

Fructozym® MA-LG
80-120 ml/t
Fructamyl® FHT
50 ml/t

pectin and starch degradation
80-120 min; 45 °C

decanter

banana juice

80-85%

deaeration; homogenisation

flash pasteurisation