Production of cloud-stable carrot juice by addition of puree

washing, sorting

blanching 85 °C

hammer mill

tubular heater 90 °C

colloid mill/ supraton

recooling to 50 °C

recooling to 50 °C

Vegazym P 200-300 ml/t
Vegazym HC 300-600 ml/t

Fructozym® M 150-300 ml/t

mash enzymation
30-60 min.; 50 °C

maceration
60-120 min
(stir constantly!)

pomace

decanter/press
at 70- 85 °C

finisher
1-2 mm +
0.4-0.6 mm

flash heating ~95 °C

Ercobin 150- 500 g/t

carrot raw juice

carrot macerate

80-85%

homogenisation, deaeration

15-20%

flash heating
~130 °C