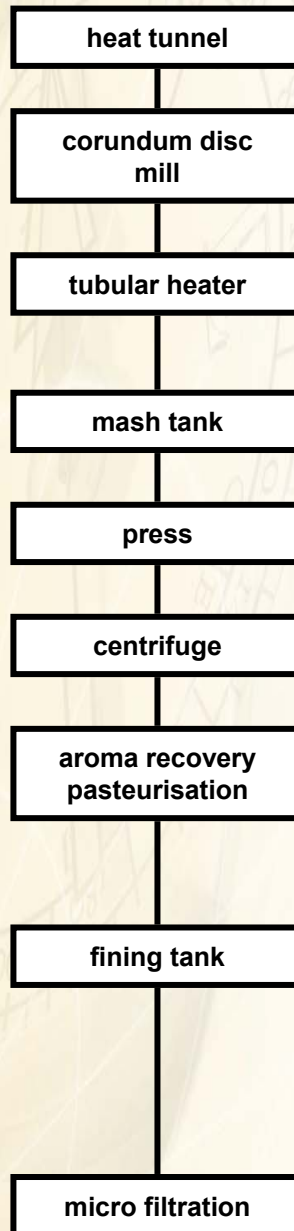


Production of clear cranberry juice concentrate



mash heating
85-95 °C ⇒ 40 °C

mash enzymation
1-2 h

depectinisation with a special acid-stable pectinase

improved filter flux after colloid degradation

Fructozym® Color
200-300 ml/t

Fructozym® Color
80-100 ml/1,000 l

NaCalit® PORE-TEC 50-200 g/ hl
Erbigel® 5-25 g/hl
Klar-Sol Super 75-500 ml/hl

Fructozym® Flux
10-20 ml/1,000 l