

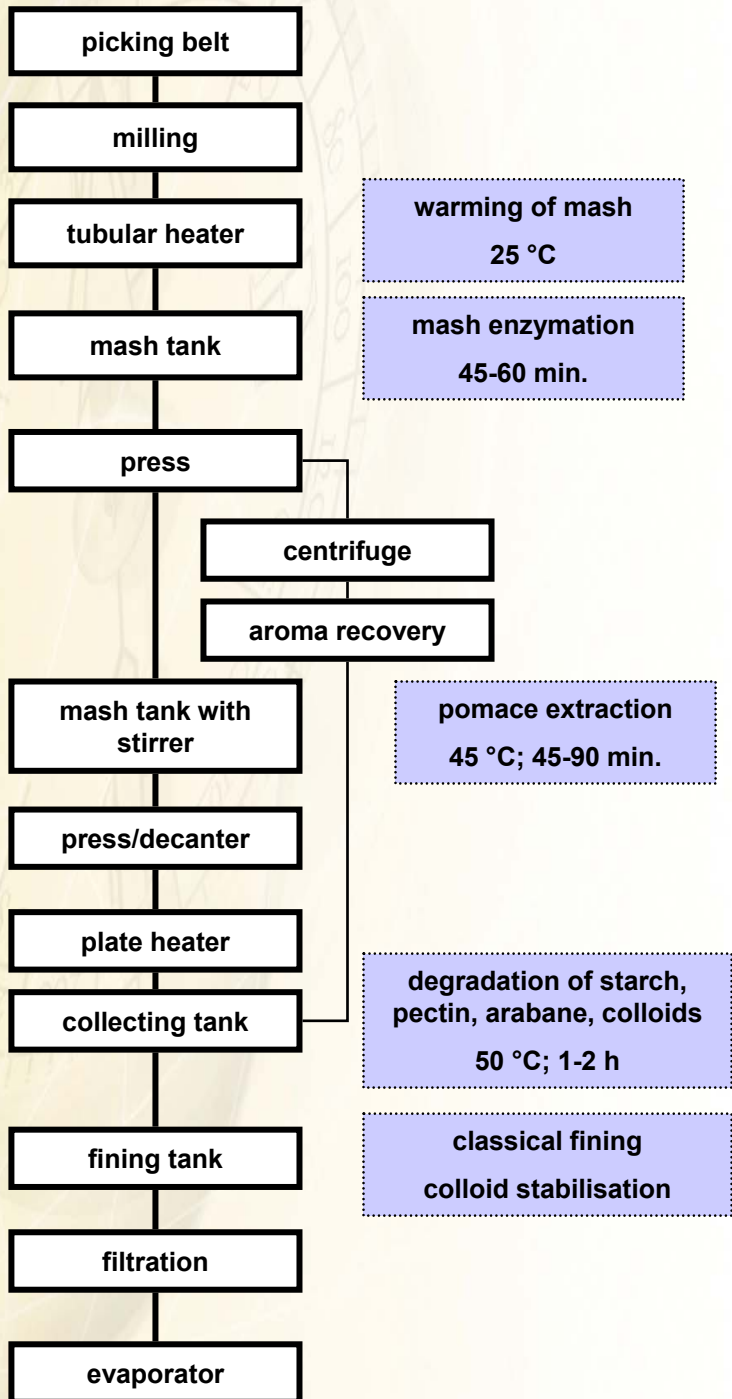
# Production of clear pear juice concentrate

Fructozym® S-PRESS 60–100 ml/t

Fructozym® S-PRESS 75 ml/t pomace  
+ min. 50% extraction water 75 °C

Fructozym® P            20-50 ml/1,000 l  
Fructamyl® HT        10-30 ml/1,000 l

NaCalit® PORE-TEC    50-100 g/ hl  
Erbigel®                15-30 g/ hl  
Klar-Sol Super         50-150 ml/ hl



warming of mash  
25 °C

mash enzymation  
45-60 min.

pomace extraction  
45 °C; 45-90 min.

degradation of starch,  
pectin, arabane, colloids  
50 °C; 1-2 h

classical fining  
colloid stabilisation