Production of clear quince juice concentrate

ERBSLÖH Geisenheim

washing channel
picking belt

milling

Fructozym® S-PRESS 50–70 ml/t

tubular heater

warming of mash
25 °C

mash tank

mash enzymation
30-60 min.

press

centrifuge

aroma recovery

mash tank
with stirrer

Fructozym® S-PRESS 100 ml/t pomace
+ min. 50% extraction water 75 °C

pomace extraction
45 °C; 45-90 min.

press/decanter

pasteurizer

collecting tank

Fructozym® P	15-30 ml/1,000 l
Fructozym® Flux	20-40 ml/1,000 l
Fructamyl® HT	10-30 ml/1,000 l

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

NaCalit® PORE-TEC	50-100 g/ hl
ErbiGel®	15-50 g/ hl
Klar-Sol Super	50-100 ml/ hl

fining tank

classical fining
colloid stabilisation

filtration

evaporator