Production of red beet juice

ERBSLÖH Geisenheim

	water bath sorting belt	
	steam blanching	inactivation of endogenous phenol oxidases
optional: addition of citric acid	hammer mill	pH 4.5
Vegazym P 50-80 ml/t	mash tank	mash enzymation 60-90 min.; 55 °C
	press/decanter	
	centrifuge	
	flash heating	90 °C ⇒ 50 °C
Fructozym® Color 5-10 ml/1,000 l		degradation of residual pectin
Aktivit 400-600 g/hl ErbiGel® 10-20 g/hl Klar-Sol Speedfloc 50-100 ml/hl	fining tank	classical fining colour stabilisation
	filtration	optional: denitrification lactoferment
	evaporator	