Vegazym M

Product Description
Vegazym M is a pectinase special product with excellent maceration properties. This product was developed especially for the production of cloud-stable juices or purees from fruits and vegetables.
Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

Maceration enzyme for the production of cloud-stable juices or purees from fruits and vegetables

Aim of Treatment
Production of cloud-stable juices or purees.

Product and Effect
Vegazym M preserves the natural viscosity of the juice, thus contributing to cloud stability. Dependent on the individual production process, high-quality vegetable or fruit purees or cloud-stable juices can be produced. Moreover, due to the selective enzyme activity (polygalacturonase), also the so-called mouthfeel is enhanced. The maceration process is controlled by a final flash pasteurization.

Dosage
Enzyme dosages depend on raw material, degree of maturity, temperature and reaction time.

Standard guide values:			
Vegetable puree	**Vegazym M dosage (mL/1000 kg)**	**Temperature (°C)**	**Reaction time (minutes)**
carrots	150-300	50	90-120
celery	250-400	50	90-120
paprika	250-500	50	60-120
Fruit puree			
strawberries	150-300	25	45-60
peaches	300-400	50	60-90
apricots	300-400	50	60-90
citrus peels	150-300	45	60-120
Cloud stable juices			
Fruits and vegetables	60-100	50	60-90
Fruits and vegetables	150-250	20	60-120

Application
- Puree making: blanch and comminute raw material. Preferably a mixing device with high shear force is used to assure that all parts of the material come into close contact with the maceration enzyme. Regarding the treatment of vegetables, the pH-value can be adjusted if necessary. The maceration process is controlled by a final flash pasteurization (95°C). Purees produced in this way are, above all, used as admixture in the course of making cloud-stable, rich in sediment vegetable juices.
- Juice making: thoroughly pick and comminute fully ripe and sound raw material. Use a mixing device with high shear forces. After a maceration time of approx. 60-90 minutes the pressing of the mash is conducted and directly afterwards a flash pasteurization. The optimal temperatures for maceration are indicated in the table (standard guide values) and have to be adjusted accordingly.

Important:
Lower temperatures, up to 15°C can be compensated by prolonged reaction times and/or enzyme dosage. Should a risk of Maillard reaction products formation exist, reaction times have to be shortened and dosages increased respectively.

Storage
Store in a cool place. Reseal opened packagings immediately and tightly and use up within a short time.

6 senses for your success

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