

Product Description

Vegazym P-CS is a liquid, highly concentrated pectolytic special enzyme for the treatment of vegetable mashes in the production of vegetable juices and concentrates rich-in-extract. Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

Aim of Treatment

- Viscosity lowering in the vegetable mash for improved juicing and increased juice yield
- Improved extraction of pigments and carotenoids
- Production of juices and raw materials with high stability of turbidity, respectively of beverages with high solid matter content
- Improvement of concentration in dependence on the solid matter content of vegetable juice up to 60°Brix

**Special enzyme for
the enzymatization
of vegetable
mashes**

Product and Effect

Vegazym P-CS is a specially developed enzyme for the partial or, if chosen, also for the complete, degradation of the dissolved pectin in vegetable mashes and other turbid vegetable products. Vegazym P-CS is particularly optimized with respect to the pH-value of non-acidified vegetable mashes. The product allows a controlled reduction of viscosity to optimize the yield of extract and other valuable ingredients (carotenoids, phenols, etc.) in the production of cloud-stable vegetable juices.

Dosage

Enzyme dosages depend on raw material, product requirements, temperature and contact time.

| Standard guide values for treatment at 50-55°C and reaction time of 30-45 minutes: | |
|--|-----------------|
| vegetable/product | mL/1000 kg mash |
| carrots (non-acidified) | 150-250 |
| celery | 100-150 |
| pumpkin mash | 70-150 |

Application

Vegazym P-CS is diluted with cold tap water. Dosage is made directly into the mash pipeline after the heat exchanger or is added as first component into the enzyming tank. Constant stirring is recommended to provide for good enzyme activity. To obtain cloud-stable products, the enzyme must be inactivated by pasteurisation after the recommended contact time.

Storage

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