

## Product Description

Vegazym P 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.

Furthermore, Vegazym P is applied to increase yield in the production of cloudy apple juices, particularly from stored fruits.

Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

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

## Aim of Treatment

- Viscosity lowering in the vegetable mash for improved juicing and increased juice yield
- Optimal extraction of vegetable pomaces prior to second juice extraction
- Extraction of pigments and carotenoids to the largest possible extent
- Improvement of concentration of the vegetable juice up to 60°Brix
- Optimal for the production of juices and beverage raw materials with low solid matter content
- Production of cloud-stable products, e.g. turbid apple direct juice made from stored apples

## Product and Effect

Vegazym P is a specially developed enzyme for the partial and, if chosen, also complete degradation of the dissolved pectin in fruit and vegetable mashes. Vegazym P is applied without problem in acidified vegetable mashes (pH < 4.5) or at original pH-values. Vegazym P allows a controlled viscosity reduction to optimize the yield of extract and other valuable ingredients (carotenoids, phenols, etc.) in the production of vegetable juices and beverage raw materials particularly rich-in-extract.

In apple mashes Vegazym P reacts selectively to increase yield together with sufficient stability of turbidity of the obtained 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 (acidified)	75-100
carrot pomace (plus 100 % water)	150-200
celery	100-150
pumpkin mash	70-150
stored apples	50-75
conditions: 15-25°C; 45 minutes	

## Application

Vegazym P 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.