



Fructozym® BE

Special enzyme for the processing of berries

Product Description

Fructozym® BE is a liquid, highly concentrated pectolytic enzyme, which in contrast to normal pectinases, disposes of a broad spectrum of useful side activities in a well-balanced ratio to its pectinase main activities.

This is the reason why Fructozym® BE not only degrades fast and completely pectin, the cement substance between plant cells but, in addition, decomposes also such colloids which, in fruits, are heterogeneously inserted into the pectin skeletal structure.

The rapid breakdown of these pectic substances lowers mash viscosity drastically and results in an intensive digestion of the fruit tissue. A fact that results in a better juice drainage, increased yield of juice and valuable fruits ingredients, raised pressing performance and capacity and improved clarification and filterability. Fructozym® BE is of particular efficiency for the making of stable coloured juices and concentrates.

Dosage

The required enzyme dosages depend on raw material, ripening, temperature and reaction time.

Standard guide values at 45 - 55 °C and reaction time of 1 - 2 h:		
Fruits	mL/1,000 kg mash	mL/1,000 L juice
Black currants	50 - 200	40 - 120
Other berries	30 - 120	30 - 100

Fructozym® BE is diluted with cold tap water to a 5 - 10 % solution. Dosage is made directly into the mash lines after the heater, or into the mash tank as first component. A subsequent stirring in intervals supports the effect of Fructozym® BE. An additional enzyme dosage to the juice leads to fully completed depectinisation.

Storage

Best storage conditions are 0 - 10 °C. Higher temperatures will cause shortage of product shelf life. Avoid temperature above 25 °C. Reseal open packages and use completely on short term.