



Fructamyl® FCT

Special enzyme for starch degradation at lower temperatures without filamentous haze

Product description

Fructamyl® FCT is a liquid, highly concentrated amylase for complete degradation of starch and dextrans at temperature around 20°C or lower. One of the key characteristics of Fructamyl® FCT is to exclude a filamentous haze even when applied with a high dosage probably necessary when processing early harvested apple. The enzyme protein of Fructamyl FCT is separated normally by standard fining means.

Dosage

The required enzyme dosage depends on raw material, ripening, temperature and reaction time. The required dosage has to be determined in pre-trials with help of an iodine test.

guidelines at 20 °C and 2 - 4 h reaction time:	
fruits/starch determination with iodine	ml/1,000 l juice
earlier, normally ripened fruits – deep blue colour	30 - 50
overripened fruits – redish brown to blue	5 - 30

Fructamyl® FCT is added as a 20 - 50 fold dilution to the juice after pasteurisation. Typically Fructamyl® FCT is applied in combination with a pectolytic enzyme (e.g. Fructozy® P).

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.