



Fructozym® Color

Special enzyme for particular colour intensive fruit juices

Product description

Fructozym® Color is a liquid highly concentrated pectinase for processing berry fruits. The enzyme supports the release of stable colour pigments and polyphenols. Berry fruit juices and beverages with colour pigments based on anthocyanins profit by showing more intensive and stable deep red/blue colour.

Typical applications of Fructozym® Color are:

- Colour intensive and colour stable fruit juices
- Quick cleavage of pectin for lowering fruit mash viscosity
- Disintegration of cell tissue for improved pressing with high juice yield
- complete pectin degradation in fruit juices as a prerequisite for clarification and filtration
- minor formation of fine sediments resulting in better preservation against colloidal after- hazes

Dosage

The required enzyme dosages depend on raw material, ripening, temperature and reaction time. Guidelines for application at 45 – 55°C and 1 – 2 h reaction time:

fruit	ml/1,000 kg mash	ml/1,000 l juice
black currant	150 - 300	20 - 50
other berries	50 - 150	5 - 30

Fructozym® Color 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® COLOR. 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.