



# Fructozym® EC Color

Highly active special pectinase for coloured fruits

## Product description

Fructozym® EC Color is a liquid highly concentrated pectolytic enzyme for production of colour intensive fruit juices. It is especially suitable for a quick pectin degradation in case of rather acidic fruits.

Typical applications of Fructozym® EC Color are:

- Disintegration of cell tissue for improved pressing with high juice yield
- Quick cleavage of pectin for lowering fruit mash viscosity
- Colour intensive and colour stable fruit juices
- complete pectin degradation in fruit juices as a prerequisite for clarification and filtration

## 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	100 - 200	20 - 40
other berries	50 - 150	5 - 25

Fructozym® EC 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® EC 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.

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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to [www.erbsloeh.com](http://www.erbsloeh.com).  
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