



Fructozym® Flash-C

Special pectinase for the processing of thick skinned berries and grapes

Product description

Concentrated, liquid enzyme preparation (EC. 3.2.1.15) from *Aspergillus niger* for intensive enzymatisation of thick skinned berry and grape mash and for degradation of pectin in juice. Fructozym® Flash-C has a selective impact on hydrolysed pectin fractions. The enzyme preparation is best effective when applied on the mash of thick skinned coloured fruits and berries, particularly grapes. Pectin side chains ('hairy region pectin') are degraded during juice enzymatisation. And thus, after extraction with Fructozym® Flash-C, juices show a significantly better self-decantation.

Dosage

The required enzyme dosage depends on raw material, ripening, temperature and reaction time:

Application	Mash/juice temp. [°C]	Reaction time [min.]	Dosage (mL/1,000 kg)
Grape mash (e.g. Concord, Muscat)	15 - 30	60 - 120	80 - 120
Grape must (e.g. Concord, Muscat)	15 - 30	30 - 60	30 - 50
Sweet cherry mash (<i>Prunus avium</i>)	35 - 55	60 - 180	150 - 350
Sweet cherry juice (<i>Prunus avium</i>)	45 - 55	30 - 60	80 - 120

Fructozym® Flash-C is applied as 20 - 50 fold dilution in-line directly into the mash stream or into the juice after pressing. Fructozym® Flash-C is best active within a pH range of pH 3.0 and pH 5.0, the optimum is pH 4.2. The recommended application temperature is 15 - 60 °C.

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.
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