# 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 hydrolised 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 *(Prunus avium)* | 35 - 55 | 60 - 180 | 150 - 350 |
| Sweet cherry juice *(Prunus avium)* | 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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