



Fructozym® Flot

Purified pectin methyl esterase

Product description

Fructozym® Flot is a liquid, purified pectinesterase (EC. 3.1.1.11) from *Aspergillus niger* for targeted demethylation of liquified plant pectin. Its characteristics make it well suitable for the following applications:

- Enzymatically supported fruit firming
- Fruit wine production by classical French cidre method (chapeau brun)
- Improved yield process capacity of apple mash while preserving the valuable pectin in its pomace

Dosage

The required enzyme dosage depends on raw material, ripening, temperature and reaction time. For fruit firming or formation of a so called „chapeau brun“ a suitable calcium content is required.

application	temperature [°C]	reaction time [min.]	dosage [ml/1,000 kg mash/juice]
apple mash	15 - 25	45 - 60	120 - 200
French Cidre method	fermentation temperature	2 days	30

Fructozym® FLOT is normally applied as a 20 – 50 fold dilution (fruit firming). The chopped fruit pieces, rings or slices are submerged in the enzyme solution, respectively the enzyme solution overflows the the fruit pieces for about 10 minutes. For production of fruit juice respective French Cidre the enzyme solution (10 – 20 fold) is dosed directly to the mash stream or the collecting tank for fresh juice. Fructozym® FLOT shows high efficiency in a pH spectrum between 3.0 to 5.0. The pH optimum is pH 4,15. A minimum reaction temperature of 15°C should be applied.

After complete demethylation the enzyme might be deactivated by pasteurisation (90 °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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