



Fructozym® FLUX

Unique enzyme for treatment of juices rich in colloids

Product description

Fructozym® FLUX is a liquid concentrated pectolytic enzyme cleaving reliably the backbone of pectin and most types of its hairy region parts.

Typical applications of Fructozym® FLUX are:

- complete pectin degradation in juices as prerequisite for clarification and filtration
- improved efficiency of agitants for classical fining
- no risk for an arabane after haze
- improved stability for fruit juices rich in colloids due to intensive mash extraction measures
- to increase flux-rate of ultrafiltration plants and to extend filtration cycle until the next necessary membrane cleaning
- degradation of foam stabilising components and filter inhibiting colloids for special applications (e.g. ajc for "Schorle")

Dosage

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

Guideline at 45 - 55 °C and 2 - 3 h reaction time:	
application	ml/1,000 l juice
apple juice rich in colloids	30
pear, quince juice	30 - 50
extraction juice from pome fruit pomace	30 - 60
coloured juice rich in colloids	30

Fructozym® FLUX is added as a 20-50 fold dilution to the juice after pasteurisation.

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.