



Fructozym® MA

Special enzyme for treatment of pome fruit mash

Product description

Fructozym® MA is a liquid highly concentrated pectinase for targeted pectin degradation in pome fruit mash.

Dosage

Enzyme dosages depend on raw material, degree of maturity, temperature and contact time.

	mash temperature [°C]	reaction time [min.]	dosage [mL/1,000 mash]
single pressing	15 - 30	30 - 90	50 - 150

Fructozym® MA LG is applied continuously as a 20 - 50 fold dilution directly into the mill or the mash stream. During the mash enzymatisation (first press) no stirring is necessary.

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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