



Fructozym® MA-LG

Optimized special maceration enzyme for pome fruit

Product description

Fructozym® MA-LG is a liquid, highly concentrated pectolytic enzyme preparation for targeted pectin degradation in the course of pome fruit mash enzymatisation. Due to its specific composition, the enzyme hydrolyses preferably viscosity-forming substances in the juice phase. This results in quick juice extraction, without weakening the mash structure. With regard to overripe fruit or storage apples, the yield increase significant, already after a short contact time. The treatment of apple mash with Fructozym® MA-LG leads to an enormous saving of pressing time, thus to a maximum rate of utilization of press capacity. The Brix value of the press juice draining off increases during repressing, while the yield further raises at the same time. The amount of sediments grows only insignificantly. Due to these advantages, press cakes are dry and permit an easy and thorough cleaning of the presses. The advantageous application of Fructozym® MA-LG can be utilized for any kind of operating system.

Technology advantages in usage of Fructozym® MA-LG are:

- optimisation of yield and press capacity during mash treatment
- optimisation of yield in pomace treatment
- low release of (mono-) galacturonic acid
- facilitated cleaning of the presses due to dry pomace

Dosage

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

Technology	Mash temp. [°C]	Reaction time [min.]	Dosage [mL/1,000 kg mash]
Single pressing	15 - 30	30 - 90	50 - 150
			[mL/1,000 kg (pomace plus water)]
Pomace extraction	45 - 55	60 - 120.	70 - 120
Pomace extraction	15 - 30	30 - 90	100 - 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. For maximal pomace extraction a periodical stirring will improve the yield.

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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