



# Fructozym® NAR

Special pectinase-tannase preparation for colour intensive juices extracts and tea bases

## Product description

Fructozym® NAR is a concentrated pectinase-tannase preparation for the clarification and stabilisation of tea leave bases and anthocyanin pigmented fruit extracts with highest quality requirements. Preservation of colour pigments and stability against chilling hazes are significantly improved.

The especially balanced pectinase fractions result in the excellent self-clarification of fruit and tea leave extracts, directly reducing the expenditure of treatment agents and filter aids making them less time-consuming and costly.

The usage of this enzyme preparation is not in line for fruit juice production according the EU guideline 112/2001.

Please refer to the relevant national regulations.

- Accelerated pectin degradation and viscosity reduction also at relatively low pH-values (< 3.0)
- Improved stability of tea leave beverages and better yield of coffein
- Improved self-clarification fruit extracts, thus less fining agents required
- Increased colour stability of floral extracts (leaves, fruits, flowers with anthocyanin pigment)

## Dosage

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

Guide values:

process example	application temperature (°C)	reaction time	dosage (mL/1000 L)
tea base (extract of 2 % tea leaves after infusion)	30	60 min	40
fruit extracts (pomegranate, aronia, strawberry)	30	4 h	65

Fructozym® NAR is diluted with cold tap water. Dosage is made directly into the fining vessel. Stirring in intervals during the enzyme reaction is advisable. The reaction temperature for fruit extracts sensitive for oxidation shall not exceed 25 - 30 °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.