



Fructozym® P

Universal enzyme for fruit juice production

Product description

Fructozym® P is a liquid, highly concentrated pectinase for quick degradation of pectin in fruit mash and fruit juice.

Typical applications for Fructozym® P are:

- rapid degradation of pectin in coloured fruit mash and release of valued fruit components
- complete pectin degradation in fruit juices as a prerequisite for clarification and filtration

Dosage

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

Guideline at 45 - 55 °C and a reaction time of 1 - 2 h:		
Fruits	ml/1,000 kg mash	ml/1,000 l juice
Apple (10 - 15 °Bx)	-	5 - 15
Apple (20 - 25 °Bx)	-	15 - 50
Black currant	50 - 200	20 - 80
Other berries	30 - 120	15 - 60
Stone fruits	20 - 80	10 - 40

Fructozym® is applied as 20 - 50 fold dilution in-line into the mash stream or into the juice after pressing. When processing pome fruits Fructozym® PF is added to the freshly squeezed juice or to the enzymation vessel after deaeromatisation.

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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