



Fructozym® P-6L

Universal enzyme for fruit processing

Product description

Fructozym® P-6L is a liquid especially concentrated and acidity tolerant pectolytic enzyme (including a strong arabanase activity) for a rapid pectin degradation in fruit juices.

Typical applications for Fructozym® P-6L are:

- complete pectin degradation in juices as prerequisite for clarification and filtration
- degradation of arabanes in pome fruit juices
- still high activity at pH-value < 3.0 (e.g. lemon juice)

Dosage

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

Application	Temp. [°C]	Reaction time [min.]	Dosage [mL/1,000 kg mash]
Apple juice (20 - 25 °Bx)	45 - 55	60 - 120	10 - 30
Black currant juice	45 - 55	60 - 120	15 - 50
Other berry juices	45 - 55	60 - 120	10 - 50
Stone fruit juice	45 - 55	60 - 120	5 - 30
Lemon juice	30 - 40	90 - 120	20 - 30
Orange juice	40 - 45	45 - 60	10 - 15
Lime juice	30 - 35	120	50 - 60

Fructozym® P-6L 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.