



Fructozym® P6-XL

Universal enzyme for fruit processing

Product description

Fructozym® P6-XL is a liquid especially concentrated pectolytic enzyme (EC. 3.2.1.15) for a rapid and complete pectin degradation mainly in fruit juices.

- complete pectin degradation in juices as prerequisite for clarification and filtration
- degradation of arabanes in pome fruit juices
- safe application in rather acidic juices high in polyphenols

Dosage

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

Application	mL/1,000 l juice
Apple juice (50 °C)	10 - 15
Apple juice (pre-concentrated, 20 - 25 °Bx, 50 °C)	20 - 30
Black currant juice	20 - 50
Other berries 20 - 50 °C	10 - 50
Stone fruits	5 - 30

Fructozym® P6-XL is added as a 20 - 50 fold dilution to the juice after pasteurisation. The enzyme shows good activity between pH 2.8 - 5.0 and 15 - 55 °C. The activity optimum is at pH 4.2.

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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