



Frutase Citrus Cloudy

Increased efficiency when yielding citrus peel extract

Product description

Frutase Citrus Cloudy is a liquid highly concentrated enzymatic preparation. The specific mix of hydrolases improves yield when extracting citrus fruit peels for cloud stable extracts with high optical density and good ability for achieving full concentrate level (cloudifier). Frutase Citrus Cloudy is as well suitable to adjust the required viscosity before evaporation.

Dosage

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

Application	Dosage [mL/1,000 kg]	Temperature [°C]	Time [min]
Extraction of citrus fruit peels	200 - 400	45 - 50	20 - 40
viscosity reduction	20 - 40	20 - 50	20 - 60

Frutase Citrus Cloudy is applied as a 5 - 10 % solution. The dosage is added directly into the mash pipeline after the heat exchanger or into the enzyme treatment tank as first component. For improved good efficiency of the enzyme constant stirring is recommended. The enzyme has to be deactivated at once after yielding the extract by centrifugation. For viscosity reduction the enzyme is added into the juice line after pasteurisation or into the enzyme treatment tank as first component.

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.