



Frutase EG PRESS

Enzyme specialty for pome fruit processing

Product description

Frutase EG PRESS is a liquid highly concentrated enzyme preparation (EC. 3.2.1.15) for effective pome fruit mash treatment. The product is derived from a recombinant microbiological source.

The preferable usage of Frutase EG PRESS is the preparation of apple mash for:

- lowest release of fine sediments and therefor faster cleaning of pressing clothes
- economical yielding of juice and efficient extraction of pome fruit mash
- viscosity decline in the fruit mash
- optimisation of yield and capacity during pressing and pomace extraction

Dosage

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

Process	Mash temp. [°C]	Reaction time [min.]	Dosage [mL/1,000 kg mash]
Single pressing or pressing plus leaching	15 - 30	30 - 60	50 - 75
Pomace extraction	30	30 - 60	50 - 75

Frutase EG PRESS is applied continuously as a 20-50 fold dilution directly into the mill or the mash stream. During the mash enzymation no stirring is necessary.

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.