



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.

ERBSLÖH Geisenheim GmbH • Erbslöhstraße 1 • 65366 Geisenheim, Germany
Tel.: +49 6722 708-0 • Fax: +49 6722 6098 • info@erbsloeh.com • www.erbsloeh.com

ERBSLÖH
Fortschritt macht Zukunft®

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.
version 002 – 01/2016 AW – print 16.08.2017