



Vegazym HC

Special enzyme for liquefaction and extraction of vegetable mash

Product description

Vegazym HC is a highly concentrated mix of carbohydrases based on a selective acting hemicellulase and a specific C₁-cellulase. Vegazym HC shows its best performance in non-acidified vegetable mash. Combined application with Vegazym P (specific pectinase complex for vegetables) allows a controlled viscosity reduction optimised yield when producing cloud stable vegetable juices.

Typical applications for Vegazym HC are:

- liquefaction of vegetable mash for improved juicing efficiency and juice yield
- intensive extraction of vegetable pomace in a secondary juicing step
- increased release of extract and valuable secondary plant metabolites

Dosage

Enzyme dosages depend on raw material, degree of maturity, temperature and contact time. The following values may serve as a guideline:

Vegetable/product	mL/1,000 kg mash
Red carrots	200 - 300
Pre-pressed carrots (plus 100 % water)	200 - 500
Celery	400 - 600

Vegazym HC is applied continuously as a 20 - 50 fold dilution directly into the mill or the mash stream. For an improved effect continuous stirring is recommended. For production of products with a stable cloudiness the enzyme has to be inactivated after its application by 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.

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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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