



# Vegazym M

Maceration enzyme for cloud stable juices and purees

## Product description

Vegazym M is a specific pectinase product, which preserves natural viscosity in juices and thus stabilises cloudiness. Fruit and vegetable purees and juices of superior quality can be produced. The selective enzyme activity (pure macerating polygalacturonase) improves the "mouthfeel".

## Dosage

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

Vegetable puree	Vegazym M [mL/1,000 kg]	Temperature [°C]	Reaction time [min.]
Carrots	150 - 300	50	90 - 120
Celery	250 - 400	50	90 - 120
Red, green pepper	250 - 500	50	60 - 120
<b>Fruit puree</b>			
Strawberries	150 - 300	25	45 - 60
Peaches	300 - 400	50	60 - 90
Apricots	300 - 400	50	60 - 90
Citrus peels	150 - 300	45	60 - 120
<b>Cloud stable juices</b>			
Fruits & vegetables	60 - 100	50	60 - 90
Fruits & vegetables	150 - 250	20	60 - 120

- Puree production:**  
 Raw material has to be blanched crushed. Mixing tools causing strong shearing forces are preferred to guarantee the best possible effect. A pH correction might be necessary for better stability. The maceration is stopped by a suited pasteurisation step (95 °C). The derived puree is a valued part to blend vegetable juices rich in dry matter with improved cloud stability.
- Juice production:**  
 Select crush healthy and fully ripened fruits. Mixing tools causing strong shearing forces are preferred to guarantee the best possible effect. After 60 - 90 minutes reaction time the mash can be pressed. The juice has to be pasteurised on short term. Refer to above table for the right maceration temperature (guidelines).

Lower reaction temperature may be balanced by higher enzyme dosage or prolonged reaction time until 15 °C. In cases of increased risk of Maillard reaction the application time should be shortened while increasing the enzyme dosage.

## 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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