

## Product Description

Fructozym<sup>®</sup> P-6L is a liquid, highly concentrated and acid-stable pectolytic enzyme preparation for a quick and complete pectin degradation in fruit juices.

Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

## Aim of Treatment

- Complete pectin degradation in juice for a good clarification and filtrability
- Degradation of dissolved araban in pome fruit juices

## Product and Effect

Due to its balanced composition of pectin-decomposing main activities (pectinesterase, pectin lyase, endo-polygalacturonase) and due to its versatile spectrum of useful side activities, Fructozym<sup>®</sup> P 6-L can be applied universally in modern fruit juice production (with the exception of pome fruit mash).

Fructozym<sup>®</sup> P 6-L is especially acid and temperature stable and therefore well suited for the pectin degradation at low pH-values (< pH 3.0).

Fructozym<sup>®</sup> P 6-L effects the disintegration of the trub stabilizing pectin tissue and thus creates the precondition for a good clarification and filtrability. In particular for the subsequent concentrate making the complete pectin degradation is absolutely necessary. Fructozym<sup>®</sup> P 6-L's sufficiently contained arabanase side activity reliably prevents a possible araban haze in apple juice concentrate making.

**Combination with amylase:** In pome fruit juices starch often causes clarification and filtration difficulties. By means of the iodine test the necessary demand in amylase from the high-performance Fructamyl<sup>®</sup> series can be determined. Fructozym<sup>®</sup> P 6-L can be applied exclusively as well as in combination with amylase at a temperature ranging between 20-55 °C.

## Dosage

Enzyme dosages depend on raw material, degree of ripeness, temperature and contact time.

Standard guide values at 45-55 °C and a contact time of 1-2 hours:	
Fruits	mL/1000 L juice
apples (20-25 °Brix)	10 – 30
currants	15 – 50
other berries	10 – 50
stone fruits	5 – 30

Lower temperatures and/or shorter reaction times require higher dosages.

## Application

Dilute Fructozym<sup>®</sup> P 6-L in cold tap water. The dosage is added to the freshly dearomatised juice.

## Storage

Store in a cool place. Reseal opened packagings tightly and immediately and use up soon.