



Citrolase TF Clear

Special enzyme for the production of clear juices from tropical fruits

Product description

Citrolase TF Clear is a liquid, highly concentrated enzyme preparation for complete degradation of pectin and further polysaccharides in mashes and juices from tropical fruits. Due to multiple valuable side activities it is particularly suitable for the clarification of tropical fruit juices. A fully completed enzymatic degradation is necessary to produce clear juices and concentrates.

Treatment is targeted at:

- rapid lowering of mash viscosity
- complete pectin degradation prior to clarification/filtration
- stabilisation of clear tropical fruit juices by the degradation of mannans and further hemicelluloses, which could cause undesirable secondary haze

Product and effect

Besides its pectolytic main activity, Citrolase TF Clear contains further enzyme fractions which are particularly important for the processing of tropical fruits, as for instance, mango, banana, papaya, pineapple, lychee, etc.

Dosage

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

Approximate values for the treatment of fully ripe fruits at 45 - 55 °C and a contact time of 1 - 2 h:	
Application	mL/1,000 kg fruit
Mango	150 - 250
Papaya	70 - 85
Lychee	30 - 50
Pineapple	30 - 50
Banana	400 - 500

Approximate values for the treatment of juices at 15 °Bx, 45 - 55 °C and contact times of 1 - 2 h:	
Application	mL/1,000 L
Pineapple juice	15 - 30
Papaya juice	30 - 40
Lychee juice	15 - 30
Banana juice	10 - 15

Citrolase TF Clear is applied as a 5 - 10 % solution. The dosage is added directly into the mash pipeline after the heat exchanger or into the enzyme treatment tank as first component. For a good efficiency of the enzyme constant stirring is recommended. For juice depectinisation, addition is made directly into the juice line after the aroma recovery plant or into the enzyme treatment tank as first component.

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.