



Frutase® Soft

Special enzyme for debittering citrus extracts

Product description

Concentrated liquid enzyme preparation with beta-glucosidase (EC 3.2.1.21) and tannase (EC 3.1.1.20) activities derived from *Aspergillus niger* and *Penicillium funiculosum* for the debittering of citrus extracts.

- Debittering of all varieties of citrus peel extracts
- Reduction of the bitter flavour in comminutes

Dosage

The enzyme dosage depends on the type of raw material, the temperature and contact time. The following guidelines apply:

Temperature [°C]	Reaction time [Minutes]	Dosage [mL/1,000 kg mash]
15 - 50	30 - 60	50 - 150

Frutase® Soft is diluted in 20 - 50 times the volume of cold water. The dosage is best added continuously to the mill, or to the peel extract after the decanter. This ensures optimum distribution. Stirring is not necessary.

The enzyme displays activity at temperatures above 15 °C in the pH range 3.0 to 6.0, the optimum being around pH 4.5.

Storage

Optimum storage is at 0 - 10 °C. Higher storage temperatures reduce shelf life. Temperatures above 25 °C should be avoided. Opened containers should be tightly sealed and used as soon as possible.