



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.