



# Vegazym P-CS

For the enzymatisation of vegetable mashes

## Product description

Vegazym P-CS is a liquid, highly concentrated enzyme for complete or partial pectin degradation in vegetable mashes and cloudy vegetable products. Vegazym P-CS is especially optimised on its performance in natural vegetable pH-values without acidification. The application allows a controlled viscosity reduction for improved yield of extract and other valued plant metabolites (carotenoids, phenols, etc.) when producing cloud stable vegetable juices.

Typical applications of Vegazym P-CS are:

- viscosity reduction in vegetable mash for improved juicing and increased yield
- improved ability for evaporation to full concentrate
- increased extraction of valued plant metabolites e.g., carotenoids
- production of juices and liquid compounds with high optical density respective increased content of dry matter

## Dosage

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

Guidelines at 50 - 55 °C and 30 - 45 minutes reaction time:

Vegetable/product	mL/1,000 kg mash
Red carrots (not acidified)	150 - 250
Celery	100 - 150
Pumpkin	70 - 150

Vegazym P-CS 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 products with a stable cloudiness the enzyme has to be inactivated by pasteurisation after application.

## 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.