



# Vegazym P

Liquefaction and extraction of vegetable mashes

## Product description

Vegazym P is a liquid, pectolytic enzyme for partial degradation of hydrolysed pectin in vegetable mash and cloudy vegetable-based products. Vegazym P shows well suitable for application in natural pH-value of vegetable mashes. 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 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
- best extraction of pre-pressed vegetable pomace for a secondary juicing step

## 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	150 - 250
Carrot pomace (plus 100% water)	200 - 300
Celery	100 - 150

Vegazym P is applied continuously as a 20 - 50-fold dilution directly into the mill or the mash stream. For an improved effect permanent stirring is recommendable. For products with a stable cloudiness the enzyme has to be inactivated by pasteurisation after application.

## Storage

Store in a cool and frost-free place. Use-up opened packages within a short time.