



Vegazym P

Liquefaction and extraction of vegetable mashes

Product description

Vegazym P is a liquid, pectolytic enzyme for partial degradation of hydrolised 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

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.

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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com.
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