



Vegazym® O

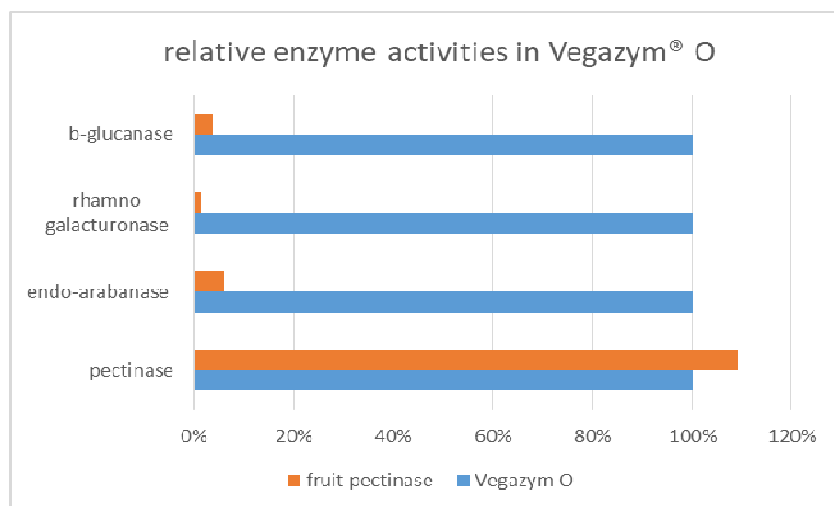
Enzyme complex for the production of vegetable oils

Product description

Vegazym® O is liquid blend of pectinase and hemicellulases to reduce viscosity in oil containing plant media (olive paste, avocado, sea buckthorne) and for increased efficacy of cleaning routines in processing lines for vegetable oil (sunflower, rapeseed, olive).

Vegazym® O is applied for following purpose:

- to improve loosening of adhering plant matter on the surface of processing devices (stirrers, tubes, decanter, buffer vessels)
- quick and effective cleaning procedure
- quick olive paste processing resulting in improved olive oil quality
- intensive maceration of plant tissues for yielding extraction oil (avocado, olive, soybean)
- quick self-decantation of raw extraction oil before filtration



Dosage

Enzyme dosage depends on maturity, temperature and reaction time. Typical process temperature is ambient with a maximum of 30 °C.

type of application	ppm
avocado mash	800
olive paste	200 - 500
soybean mash	150
olive mill cleaning routine	20

Vegazym® O is diluted in cold tap water. The enzyme solution is preferably directly dosed into the milling system or in-line to product current.

Storage

Product should be stored at 0 - 10 °C. Higher temperatures will cause shortening of shelf life. Avoid temperature increase > 25 °C. Reseal opened cans and use up on short term.

ERBSLÖH Geisenheim GmbH • Erbslöhstraße 1 • 65366 Geisenheim, Germany
Tel.: +49 6722 708-0 • Fax: +49 6722 6098 • info@erbsloeh.com • www.erbsloeh.com

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