



Fructozym® EC Color

Highly active special pectinase for coloured fruits

Product description

Fructozym® EC Color is a liquid highly concentrated pectolytic enzyme for production of colour intensive fruit juices. It is especially suitable for a quick pectin degradation in case of rather acidic fruits.

Typical applications of Fructozym® EC Color are:

- Disintegration of cell tissue for improved pressing with high juice yield
- Quick cleavage of pectin for lowering fruit mash viscosity
- Colour intensive and colour stable fruit juices
- complete pectin degradation in fruit juices as a prerequisite for clarification and filtration

Dosage

The required enzyme dosages depend on raw material, ripening, temperature, and reaction time. Guidelines for application at 45 – 55°C and 1 – 2 h reaction time:

fruit	ml/1,000 kg mash	ml/1,000 l juice
black currant	100 - 200	20 - 40
other berries	50 - 150	5 - 25

Fructozym® EC Color is diluted with cold tap water to a 5 - 10 % solution. Dosage is made directly into the mash lines after the heater, or into the mash tank as first component. A subsequent stirring in intervals supports the effect of Fructozym® EC Color. An additional enzyme dosage to the juice leads to fully completed depectinisation.

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.