



Fructozym® Extract

Special enzyme for pome fruit processing

Product description

Liquid concentrated enzyme preparation (EC. 3.2.1.15) from *aspergillus niger* for intensive enzymation of fruit mash and for effective extraction of pome fruit pomace.

Fructozym® Extract shows the following technological advantages:

- Selective degradation of hydrolysed pectin without major maceration effect
- Rapid viscosity decline in fruit mashes
- Best juice yield in pome fruit processing with high level press capacity
- Improved yield and pressing time during extraction steps

Dosage

The enzyme dosage depends on raw material quality, temperature and reaction time.

application	mash temperature [°C]	reaction time [min]	Dosage [mL/t mash]
apple-, pear mash	15 - 30	30 - 60	70 - 100
			[mL/t pomace: water 50:50, w:w]
pomace extraction	30 - 50	60	80 - 140

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.