



Fructozym® Press

Special enzyme for enzymatisation of pome fruit mash

Product description

Fructozym® Press is a liquid, highly concentrated enzyme preparation for intensive enzymatisation of pome fruit mash. The specially balanced pectinase fractions act on solubilised pectin only, which results in optimised juice yield and pressing capacity. Even more economic is the application on pre-pressed pomace with addition of a defined amount of extraction water (50 - 100 % to the pomace) added directly to the pressing system (leaching) or into the extraction vessel.

The preferable usage of Fructozym® Press is the preparation of pome fruit mash for:

- economic enzyme application and effective extraction of pome fruit mash
- rapid viscosity lowering in the fruit mash
- optimised yield and capacity during pressing and pomace extraction
- low amounts of fine sediment, consequently easy cleaning of presses

Dosage

The required enzyme dosage depends on raw material, ripening, temperature and reaction time:

| Process | Mash temp. [°C] | Reaction time [min.] | Dosage [mL/1,000 kg mash] |
|--|-----------------|----------------------|-----------------------------------|
| Single pressing or pressing including leaching | 15 - 30 | 30 - 60 | 50 - 75 |
| | | | [mL/1,000 kg (pomace plus water)] |
| Pomace extraction | ~30 | 30 - 60 | 50 - 75 |

Fructozym® Press is applied in a 20 - 50 fold dilution with cold tap water. To assure optimal distribution the dosage is best made continually into the mill or in-line into the product stream. Stirring is not necessary.

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.