

Fructozym[®] Flux

Unique enzyme for treatment of juices rich in colloids

Product description

Fructozym[®] Flux is a liquid concentrated pectolytic enzyme cleaving reliably the backbone of pectin and most types of its hairy region parts.

Typical applications of Fructozym[®] Flux are:

- complete pectin degradation in juices as prerequisite for clarification and filtration
- improved efficiency of agitants for classical fining
- no risk for an arabane after haze
- improved stability for fruit juices rich in colloids due to intensive mash extraction measures
- to increase flux-rate of ultrafiltration plants and to extend filtration cycle until the next necessary membrane cleaning
- degradation of foam stabilising components and filter inhibiting colloids for special applications (e.g. ajc for "Schorle")

Dosage

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

Guideline at 45 - 55 °C and 2 - 3 h reaction time:	
application	ml/1,000 l juice
apple juice rich in colloids	30
pear, quince juice	30 - 50
extraction juice from pome fruit pomace	30 - 60
coloured juice rich in colloids	30

Fructozym[®] Flux is added as a 20-50 fold dilution to the juice after pasteurisation.

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. Version 003 – 03/2023 PD – printed 27.03.2023