

# Overview of enzymation: Coloured fruits and grapes

	Product	Description	Application	Dosage mL/1000 kg or mL/1000 L
Enzymation of mash and pectin depectinisation	Fructozym® COLOR	Acid-resistant special pectinase, colour-protecting for sensitive pigments	Strawberry, raspberry, elderberry	10 – 300
	Fructozym® BE	Pectinase with special glucanase	Raspberry, blackberry, strawberry	30 – 200
	Fructozym® EC COLOR	Concentrated acid-tolerant pectinase	Black currant, elderberry, sour cherry	5 – 200
	Fructozym® Flash-C	Special pectinase for processing fruits with hard peels and coloured fruits with complex pectin structures	Concord and muscat grapes, chokeberry and sweet cherry	30 – 350
Degradation of colloids and proteins	Fructozym® FLUX	Broad spectrum pectinase, rich in glucanase	Optimized filtering of fruit juices	30 – 60
	Fructozym® UF	Pectinase and acidic protease	Improved stability for sour cherries and elderberries	50 – 150

## Alcohol-test

- Pour 5 mL juice sample in a test tube (in juice containing mix-beverages, accordingly more)
- Add 5 mL ethanol (96 %)
- Mix sample carefully; do not shake!
- Look out for quick rising bubbles/ wait for a few minutes



Pectin-free Not pectin-free

## Pectin-proof

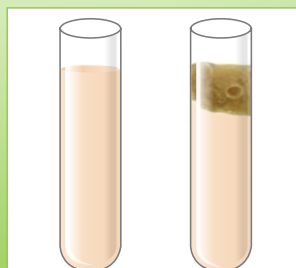
- A floating gel indicates higher amounts of pectin
- Slowly rising bubbles are an indicator of residual pectin

# Overview of clarification and stabilization: Coloured fruits and grapes

Clarification and stabilization	Product	Description	Application	Dosage (g or mL/1000 L)
	PuroBent®	Highly purified special bentonite	Production of fruit juice with highest purity specifications	450 – 1500
	Aktivit	Granulated bentonite for beverage treatment	Protein-fining and clarification	500 – 2500
	Blancobent UF	Special bentonite, free from coarse particles	In-line stabilization in crossflow-filter systems	500 – 2500
	Erbigel®	Fining-gelatin	Tannin adsorption	100 – 400
	FloraClair®	Vegetable fining-protein	Tannin adsorption, suitable for Halal, Kosher and vegan products	100 – 600
	Klar-Sol 30	Alkaline silica sol for beverage treatment	Complexation of protein and excess gelatin	1500 – 3500
	Klar-Sol Super	Acidic silica sol for beverage treatment	Complexation of protein and excess gelatin at pH < 3.2	1500 – 3500
	Tannivin® Galléol	Fully hydrolyzable tannin from oak apples	Beverage-fining	20 – 50

## Glucan-test

- Pour 10 mL juice sample in a test tube (in juice containing mix-beverages, accordingly more)
- Add 5 mL ethanol (96 %)
- Mix sample carefully; do not shake!
- Interpretation after 60 minutes



Glucan-free Not glucan-free

## Glucan-proof

The formation of thick-walled bubbles is an indicator for glucan