



Citrolase® TS

Special enzyme for pulp and core wash juice extraction and concentration

Product description

Citrolase® TS lowers juice viscosity during/or after pulp wash extraction. The enzyme partially degrades pectin and other gelling polysaccharides in the juices and increases the extraction of juice and valuable solids from the finisher pulp. Addition can be made either at the beginning of the counter current extraction process to increase soluble solid extraction or at the end to assure easy concentration. Undesirable enzyme activities such as pectin methylesterase are not contained.

Dosage

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

Application	Dosage [ml/t]	Temperature [°C]	Time [min.]
Counter-current pulp wash	30 - 50	20 - 30	15 - 30
Viscosity reduction in pulp/core extraction juice	10 - 50	20 - 30	20 - 40

Citrolase® TS is diluted with cold tap water to a 5 - 10 % solution. The dosage is added directly into the product stream after the heat exchanger or into the enzyme treatment tank as first component. Enzyme inactivation by pasteurisation is necessary as soon as the desired degree of viscosity is reached.

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.