Fructoyzm® APX

Concentrated special pectinase for apple processing

Product description
Concentrated, liquid enzyme preparation (EC. 3.2.1.15) from Aspergillus niger for selective degradation of hydrolysed pectin in pome fruit mash. The preferable usage of Fructozym® APX is the preparation of pome fruit mash for:

- targeted viscosity decrease in pome fruit mashes leading to optimal juice draining at pressing start
- optimised press capacity and good yield during the first pressing stage (cascade process)
- selective degradation of hydrolysed pectin
- significantly improved filter flux on crossflow filter systems
- low release of sediment, consequently easy cleaning of presses

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

<table>
<thead>
<tr>
<th>Application</th>
<th>Temperature [°C]</th>
<th>Reaction time [min.]</th>
<th>Dosage [mL/1,000 kg mash]</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple mash</td>
<td>15 - 30</td>
<td>30 - 45</td>
<td>45 - 70</td>
</tr>
<tr>
<td>Pear mash</td>
<td>15 - 30</td>
<td>45 - 60</td>
<td>60 - 90</td>
</tr>
</tbody>
</table>

Fructozym® APX is applied in a 20 - 50 fold dilution in-line directly into the mill or the mash stream. During the mash enzymatisation no stirring is necessary. The enzyme is best active within a pH range of 3.0 - 5.0, the optimum is at pH 4.15. The temperature should at least amount to 15 °C.

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.