Fructozym® BE

Product description
Fructozym® BE is a liquid, highly concentrated pectolytic enzyme, which in contrast to normal pectinases, disposables of a broad spectrum of useful side activities in a well-balanced ratio to its pectinase main activities. This is the reason why Fructozym® BE not only degrades fast and completely pectin, the cement substance between plant cells but, in addition, decomposes also such colloids which, in fruits, are heterogeneously inserted into the pectin skeletal structure. The rapid breakdown of these pectic substances lowers mash viscosity drastically and results in an intensive digestion of the fruit tissue. A fact that results in a better juice drainage, increased yield of juice and valuable fruits ingredients, raised pressing performance and capacity and improved clarification and filterability. Fructozym® BE is of particular efficiency for the making of stable coloured juices and concentrates.

Dosage
The required enzyme dosages depend on raw material, ripening, temperature and reaction time.

<table>
<thead>
<tr>
<th>Standard guide values at 45 - 55 °C and reaction time of 1 - 2 h:</th>
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</thead>
<tbody>
<tr>
<td>Fruits</td>
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<tr>
<td>Black currants</td>
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<td>Other berries</td>
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Fructozym® BE is diluted with cold tap water to a 5 - 10 % solution. Dosage is made directly into the mash lines after the heater, or into the mash tank as first component. A subsequent stirring in intervals supports the effect of Fructozym® BE. An additional enzyme dosage to the juice leads to fully completed depectinisation.

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. According 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.
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