



Fructozym® UF

Special enzyme for improved filterability and stability of fruit juices

Product description

Fructozym® UF is a liquid, concentrated pectolytic enzyme (EC. 3.2.1.15), enriched with arabanase and acid protease

Typical applications for Fructozym® UF are:

- improved self-decantation and stability of fruit juices known as rich in protein (grape, sour cherry, kiwi, gooseberry)
- improved filterability of fruit juices e.g. pome fruits
- increased flux-rate during ultrafiltration
- improved colour in case of juices with anthocyanin pigments

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 (12 - 15 °Bx)	20 - 30
Sour cherry	40 - 60
Grapes (white)	40

Fructozym® UF is added directly to the juice. The enzyme shows good kinetics in a pH range of 2.6 to 5.2. The optimum pH is 4.15. The minimum reaction temperature is 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.