Frutase EG PRESS
Enzyme specialty for pome fruit processing

Product description
Frutase EG PRESS is a liquid highly concentrated enzyme preparation (EC. 3.2.1.15) for effective pome fruit mash treatment. The product is derived from a recombinant microbiological source.

The preferable usage of Frutase EG PRESS is the preparation of apple mash for:

- lowest release of fine sediments and therefor faster cleaning of pressing clothes
- economical yielding of juice and efficient extraction of pome fruit mash
- viscosity decline in the fruit mash
- optimisation of yield and capacity during pressing and pomace extraction

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

<table>
<thead>
<tr>
<th>Process</th>
<th>Mash temp. [°C]</th>
<th>Reaction time [min.]</th>
<th>Dosage [mL/1,000 kg mash]</th>
</tr>
</thead>
<tbody>
<tr>
<td>Single pressing or pressing plus leaching</td>
<td>15 - 30</td>
<td>30 - 60</td>
<td>50 - 75</td>
</tr>
<tr>
<td>Pomace extraction</td>
<td>30</td>
<td>30 - 60</td>
<td>50 - 75</td>
</tr>
</tbody>
</table>

Frutase EG PRESS is applied continuously as a 20-50 fold dilution directly into the mill or the mash stream. During the mash enzymation no stirring is necessary.

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.