



Frutase® PL

Pure pectin lyase for fruit processing

Product description

Frutase® PL is a liquid highly concentrated enzyme preparation (EC. 4.2.4.10) for effective pome fruit mash treatment and viscosity lowering in fruit juices. The product is derived from a recombinant microbiological source.

The preferable usage of Frutase® PL is fruit processing:

- Increase of horizontal press filling capacity
- Quick viscosity lowering in fruit mashes
- Low forming of galacturonic acid in final juice
- Reduced release of colloids and solids

Dosage

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

Process	Mash temperature [°C]	Reaction time [min.]	Dosage [mL/1,000 kg mash]
Single pressing or pressing plus leaching	15 - 30	30 - 60	40 - 100

Frutase® PL 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.