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.

<table>
<thead>
<tr>
<th>Process</th>
<th>Mash temperature [°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>40 - 100</td>
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</table>

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.