**Vegazym HC**

Special enzyme for liquefaction and extraction of vegetable mash

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**Product description**

Vegazym HC is a highly concentrated mix of carbohydrolases based on a selective acting hemicellulose and a specific C1-cellulase. Vegazym HC shows its best performance in non-acidified vegetable mash. Combined application with Vegazym P (specific pectinase complex for vegetables) allows a controlled viscosity reduction optimised yield when producing cloud stable vegetable juices.

Typical applications for Vegazym HC are:

- liquefaction of vegetable mash for improved juicing efficiency and juice yield
- intensive extraction of vegetable pomace in a secondary juicing step
- increased release of extract and valuable secondary plant metabolites

**Dosage**

Enzyme dosages depend on raw material, degree of maturity, temperature and contact time. The following values may serve as a guideline:

<table>
<thead>
<tr>
<th>Vegetable/product</th>
<th>mL/1,000 kg mash</th>
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<tbody>
<tr>
<td>Red carrots</td>
<td>200 - 300</td>
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<tr>
<td>Pre-pressed carrots (plus 100% water)</td>
<td>200 - 500</td>
</tr>
<tr>
<td>Celery</td>
<td>400 - 600</td>
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Vegazym HC is applied continuously as a 20 - 50 fold dilution directly into the mill or the mash stream. For an improved effect continuous stirring is recommended. For production of products with a stable cloudiness the enzyme has to be inactivated after its application by pasteurisation.

**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.