**Product description**
Vegazym P is a liquid, pectolytic enzyme for partial degradation of hydrolysed pectin in vegetable mash and cloudy vegetable based products. Vegazym P shows well suitable for application in natural pH-value of vegetable mash. The application allows a controlled viscosity reduction for improved yield of extract and other valued plant metabolites (carotenoids, phenols, etc.) when producing cloud stable vegetable juices.

Typical applications of Vegazym P are:
- viscosity reduction in vegetable mash for improved juicing and increased yield
- improved ability for evaporation to full concentrate
- increased extraction of valued plant metabolites e.g. carotenoids
- best extraction of pre-pressed vegetable pomace for a secondary juicing step

**Dosage**
Enzyme dosages depend on raw material, degree of maturity, temperature and contact time. Guidelines at 50 - 55 °C and 30 - 45 minutes reaction time:

<table>
<thead>
<tr>
<th>Vegetable/product</th>
<th>mL/1,000 kg mash</th>
</tr>
</thead>
<tbody>
<tr>
<td>Red carrots</td>
<td>150 - 250</td>
</tr>
<tr>
<td>Carrot pomace (plus 100% water)</td>
<td>200 - 300</td>
</tr>
<tr>
<td>Celery</td>
<td>100 - 150</td>
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</tbody>
</table>

Vegazym P is applied continuously as a 20 - 50 fold dilution directly into the mill or the mash stream. For an improved effect permanent stirring is recommendable. For products with a stable cloudiness the enzyme has to be inactivated by pasteurisation after application.

**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.