**Vegazym P-CS**

**Special enzyme for enzymatisation of vegetable mash**

**Product description**

Vegazym P-CS is a liquid, highly concentrated enzyme for complete or partial pectin degradation in vegetable mashes and cloudy vegetable products. Vegazym P-CS is especially optimised on its performance in natural vegetable pH-values without acidification. 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-CS 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
- production of juices and liquid compounds with high optical density respective increased content of dry matter

**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>
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<tbody>
<tr>
<td>Red carrots (not acidified)</td>
<td>150 - 250</td>
</tr>
<tr>
<td>Celery</td>
<td>100 - 150</td>
</tr>
<tr>
<td>Pumpkin</td>
<td>70 - 150</td>
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Vegazym P-CS 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 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.