



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:

Vegetable/product	mL/1,000 kg mash
Red carrots (not acidified)	150 - 250
Celery	100 - 150
Pumpkin	70 - 150

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.

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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com.
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