



# ENDOZYM Pectofruit PR

Enzymatic treatment

## → TECHNICAL DESCRIPTION

**Endozym Pectofruit PR** is an ultra concentrated enzymatic preparation, specifically processed for the treatment of macerated fruits before pressing.

AEB realized this pectolytic enzyme with a particularly high content in pectinlyase (PL), for the total degradation of the fruit structure before pressing.

The synergy among PL activity, the other main activities and the secondary ones, brings about a very high pectin decomposition degree and a better release of the juice during pressing.

The contribution of the arabanasic, cellulosic and hemi cellulosic activities, carefully balanced in their formulation, carries out a perfect degradation of pectic substances and of the other fruit polysaccharides.

**Endozym Pectofruit PR** can therefore be used for the treatment of fruits before the pressing.

Advantages:

- \* Better fruit extraction and viscosity improvement,
- \* yield increase during pressing,
- \* effective action on scraping or mash even with a limited contact time.

Fruits where **Endozym Pectofruit PR** can be used with effectiveness:

- \* red fruits, such as currant, raspberries and blackberries,
- \* apples "easy" to be pressed and with a high yield such as Golden, Royal Gala and Redchief,
- \* summer fruits such as peach, plum and apricot.

Specifications:

**Endozym Pectofruit PR** is a preparation of common use for the utilization in food stuff. It complies with EC Regulations and presents all qualities requested by OMS (WHO), FAO, JECFA and FCC about food-grade enzymes. The selected microorganism (*Aspergillus niger*) is not GMO, as well as all products utilized for its formulation and processing.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Microorganism selected from *Aspergillus niger*, natural origin.

## → DOSAGE

Dosage varies according to:

- \* the treatment temperature,





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- \* the time of the enzymatic action in the maceration tank,
- \* the kind of fruit or legume to be treated.

Average dosage on fruit mash between 15 and 25i(: 40-70 mL/1000 kg starting from 60 minutes of maceration).

Between 25 and 35i( temperature may degrade juice aromatic qualities).

Average dosage on fruit mash between 45 and 50i(: 20-40 mL/1000 kg) starting from 30 minutes.

## → INSTRUCTIONS FOR USE

Dilution: till 10 times its volume in demineralized water before adding it to the juice to be treated. Be sure the enzymatic solution is perfectly homogenized.

Dispersion: **Endozym Pectofruit PR** is ideally added after the scraping, before the clarification tank with the help of a dosing pump, or by continuous dosing while stirring.

## → STORAGE AND PACKAGING

Store in a dry and cool place.

10 kg net plastic drums.

25 kg net plastic drums.

