



# ENDOZYM<sup>®</sup> Pectofruit XM

.....  
 Pectolytic preparation for the rapid clarification of musts  
 .....

## → DESCRIPTION

**ENDOZYM<sup>®</sup> Pectofruit XM** is a preparation mainly made of pectinase and many other secondary activities like arabanase and arabinogalactanase, which contribute to the destruction of pectic and hemicellulose substances, which are very closely linked.

Thanks to its formulation, this product allows the rapid and complete degradation of the complex polysaccharides of fruit and legumes, thus promoting many production processes like:

- Improvement of the clarification process by using bentonite, gelatin and silica sol on both direct and concentrated juice.
- Increased efficiency and filtration and ultra-filtration yield. It allows obtaining a cleared and brighter product.
- Improvement of the colloidal stability of the finished product over time, thanks to the absence of soluble pectins in the compound.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Concerted enzyme preparation comprising Pectin lyase (PL), Polygalacturonase (PG), Pectinesterase (PE), and Arabinogalactanase.

Optimal conditions of use:

- Temperature between 45 and 55°C. However, the compound is active at temperatures between 8 and 55°C
- pH between 4 and 5. The compound is active at pH between 3.5 and 6

## → DOSAGE AND PROCESSING TIME

Recommended dosage for fresh and concentrated juice: 2-3 g/hl for 60 minutes

Recommended dosage for products to be fermented: 4-5 g/hl for 8 hours at room temperature.

The doses and processing times may vary according to:

- Treatment temperature
- Time available for the enzymatic treatment
- Type of fruit or legume to be treated

Reference: ENDOZYM\_PECTOFRUIT\_XM\_TDS\_EN\_1181021\_JUICES\_Italy





# ENDOZYM® Pectofruit XM

## → METHOD OF USE

We recommend diluting the preparation up to 10 times its volume in demineralised water before adding it to the compound to be treated. Make sure that the enzymatic solution is smooth.

**ENDOZYM® Pectofruit XM** can be added to the press outlet with the aid of a dosing pump, or by continuous addition while stirring.

## → ADDITIONAL INFORMATION

**ENDOZYM® Pectofruit XM** complies with EC standards and meets the requirements of the WHO, FAO, JECFA and FCC concerning food-grade enzymes. Its enzymes with pectolytic and arabanasic activity are produced by the *Aspergillus Niger* microorganism of natural origin.

**ENDOZYM® Pectofruit XM** is produced by Solid State Fermentation (SSF), an innovative AEB method which allows improving pectinase production and secondary activities

### Microbiological purity:

Live mesophilic aerobic microorganisms <50,000/g

Enterobacteriaceae <10/g

Coliform bacteria <30/g

Salmonella negative in 25 g

Staphylococcus aureas absent in 1 g

Antibacterial activity: negative

Mycotoxins absence of declarable quantities

Reduced sulphates <30/g

### Heavy metals:

Cadmium <0.5 mg/kg

Mercury <0.5 mg/kg

Arsenic <3 mg/kg

Lead <5 mg/kg

## → STORAGE AND PACKAGING

Store in its original sealed packaging, away from light, in a cool, dry and odour-free place and at temperatures between 5 and 15°C. Do not freeze.

Do not use beyond the expiry date printed on the packaging. To be used immediately after opening.

10 net kg plastic basket.

25 net kg plastic basket.

