



# ENDOZYM® OSI

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 Enzymatic preparation for the extraction of oils from vegetable substrates.  
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## → DESCRIPTION

The use of **ENDOZYM® OSI** allows increasing the extraction and separation yield of aromatic and essential oils contained in the emulsion extracted from a variety of vegetable bases, such as citrus peel and water used for washing citrus fruits during pressing.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Enzymatic preparation comprising concerted amounts of pectinase (PL, PG and PME) and cellulase of fungal origin.

Optimal conditions of use:

- Temperature between 40 and 60°C.
- pH between 4 and 5

## → DOSAGE AND PROCESSING TIME

We recommend using the product as is, at a variable dosage between 4 and 8 g/hl.

The dose of use varies according to the temperature of the compound and the nature of the fruit to be treated.

## → ADDITIONAL INFORMATION

**ENDOZYM® OSI** complies with EC standards and meets all the requirements of the WHO, FAO, JECFA and FCC concerning food-grade enzymes.

Its pectinase and cellulase enzymes are produced by the microorganism of natural origin *Aspergillus Niger*.

### 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





## ENDOZYM® OSI

### 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 a temperature 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 kg tanks

