ENDOZYM® Cellofruit IF

Enzymatic preparation for the degradation of vegetable fibres

DESCRIPTION

ENDOZYM® Cellofruit IF is a preservative-free enzymatic preparation based on cellulase and pectinase, designed to increase the efficiency in the extraction phase in the production of vegetable drinks and fruit juices.
Thanks to its formulation, this product is particularly suitable for the rapid and complete degradation of complex polysaccharides, such as cellulose, hemicellulose and pectin, thus also promoting many aspects of the possible production phases:

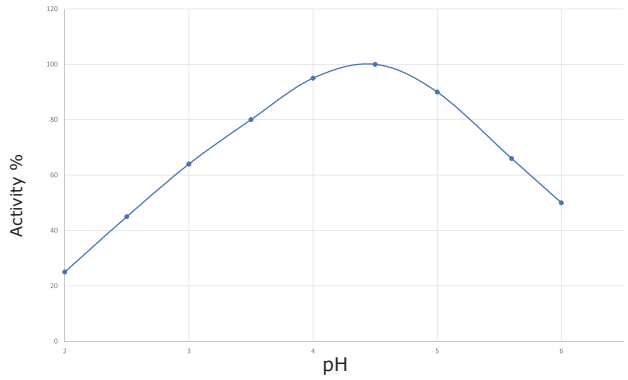
- Improvement of the clarification process through the use of bentonite, gelatin and silica sol.
- Increased efficiency and filtration and ultra-filtration yield.
- Improvement of the colloidal stability of the finished product over time.

COMPOSITION AND TECHNICAL CHARACTERISTICS

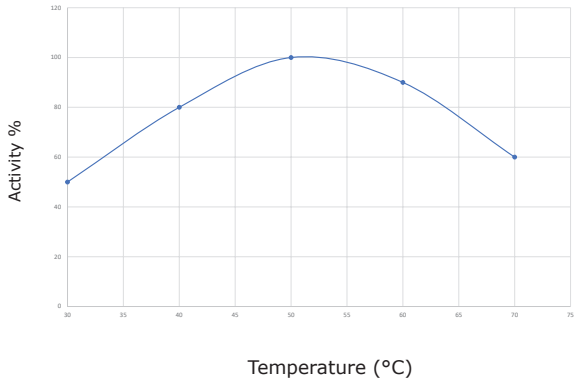
Concerted enzyme preparation consisting of cellulases and pectinases (PL, PG and PME) of fungal origin.
Optimal conditions of use:

- Temperature between 45 and 55 °C (Fruit juices)
- Temperature between 60 and 67 °C (Plant Based Milk)
- pH between 4 and 5

Effect of pH on activity



Effect of temperature on activity



DOSAGE AND APPLICATION TIME

Complete hydrolysis of the natural fibre can be achieved at a dosage of 80-200 ml/t, within a time window that can range
from 60 to 120 minutes.
Dose and times of use may vary according to temperature and pH of the compound, and to the concentration and composition of the polysaccharides which make up the mass to be processed.

Reference:ENDOZYM_CELLOFRUIT_IF_TDS_EN_2120122_JUICES_Italy

AEB SPA • Via Vittorio Arici, 104 - S. Polo 25134 Brescia (Italy) • +39 030 23071 • info@aeb-group.com • www.aeb-group.com

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METHOD OF USE

We recommend diluting the preparation up to 10 times its volume in demineralised water before adding to the juice to be processed.
After adding **ENDOZYM® Cellofruit IF** to the mass to be processed, let macerate for a period of 60-120 minutes at a temperature of 45-55°C, constantly stirring. Subsequently, we recommend pasteurising the solution, to inactivate the enzyme, then bringing it back to the most suitable temperature and reintroducing it into the production cycle.

ADDITIONAL INFORMATION

ENDOZYM® Cellofruit IF complies with EC standards and includes all specifications required by the WHO FAO, JECFA and the FCC on food-grade enzymes. The cellulase and pectinase enzymes that compose it are both produced by the *Aspergillus Niger* microorganism of natural origin (GMO-free, NO self-cloning).

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
Negative antibacterial activity
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 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 plastic Jerry can.
25 kg plastic Jerry can.

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