



# ENDOZYM<sup>®</sup> Pectofruit

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 Enzymatic preparation for the juice depectinization  
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## → TECHNICAL DESCRIPTION

**Endozym Pectofruit** products' range is utilized on direct or pre-concentrated fruit juices (12-16°Brix), in order to enable pectin degradation and therefore to facilitate clarification by means of a quick viscosity decrease.

Advantages:

Quick pectin degradation: it takes place in 1-2 hours according to the dosage.

Complete pectin degradation, it facilitates the following production stages:

- a. Traditional clarification with bentonite, gelatine, silica sol
- b. Ultra-filtration
- c. Concentration: a possible clouding is avoided; the product is standardized.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Enzymatic preparation.

Micro-organism selected from *Aspergillus niger*, natural origin.

## → DOSAGE

2-5 g/hL.

Temperature: 45-50°C.

Contact time: 60 minutes.

## → INSTRUCTIONS FOR USE

It is suggested to dilute the preparation till 10 times its volume in demineralised water, before adding it to the juice to be treated.

The addition is carried out:

- Directly on line on the juice with the help of a dosing pump placed at the exit of the press,
- On the pre-concentrated juice directly in the tank before filling it.

Ideal conditions:

- Optimal pH value: 4-5
- Optimal temperature: 45-50°C





# ENDOZYM® Pectofruit

## → ADDITIONAL INFORMATION

**Endozym Pectofruit** complies with EC Regulations and presents all characteristics required by OMS (WHO), FAO, JECFA and FCC regarding food-grade enzymes. Micro-organism selected from *Aspergillus niger*, natural origin (GMO-free, NO self-cloning).

Heavy metals:

Cadmium <0,5 mg/kg

Mercury <0,5 mg/kg

Arsenic <3 mg/kg

Lead <5 mg/kg

Microbiological purity:

Live mesophilic aerobic micro-organisms <50.000/g

Enterobacteria <10/g

Coliforms <30/g

Salmonella negative in 25 g

*Staphylococcus aureus* absent in 1 g

Antibacterial activity: negative

Micotoxins: absence in declarable quantities

Reduced sulphates <30/g

## → STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

25 kg net drums.

10 kg net drums.

