

## CelluMash

Pressing aid for fruit mashes, pure cellulose

## **Product description**

CelluMash is a long-fibred cellulose product, which can be used as a pressing aid for weak-structured fruit mashes.

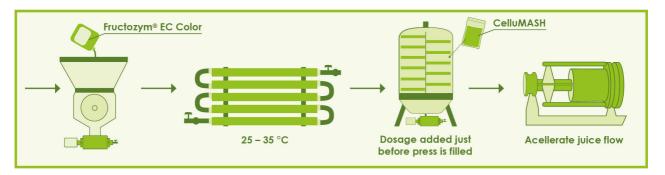
The advantages of using CelluMash are:

- Increased yield as a result of better free juice run
- Better press drainage, as the mucilaginous substances are bound to the fibres
- No additional disposal costs, as CelluMash is 100 % biodegradable and is disposed of with the pomace

## Dosage

According to mash quality, the dosage is 0.75 - 3 kg CelluMash pro 100 kg fruit mash. CelluMash should first be added to the mash immediately before pressing. It can be added during mixing, without prior priming or dispersion. Ensure the CelluMash is distributed evenly using mixing equipment.

Example: Strawberry processing



## Storage

CelluMash should be stored in a dry, odour-free place. Packs which have been opened should be immediately tightly sealed.



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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com. Version 004 – 05/2023 MSchm – printed 08.05.2023