



# Fructozym® Ultra HPX

Special pectinase for extraction of pome fruit pomace

## Product description

Concentrated, liquid enzyme (EC. 3.2.1.15) from *Aspergillus niger* for intensive maceration of fruit and vegetable mash and extraction of pre-pressed pomace.

Fructozym® Ultra HPX various technological advantages are:

- Fructozym® Ultra HPX releases the water soluble sugar extract of plant raw materials
- Selective degradation of hydropectin, no further maceration
- Best yield in pome fruit processing while still pressing with highest capacity. Especially important in case of a second pressing stage (cascade process)
- Targeted cleavage of filter inhibiting pectic gums from hairy region parts of fruits pectins (constant filter flux during crossflow filtration)

## Dosage

Enzyme dosages depend on raw material, degree of maturity, temperature and contact time.

application	mash temperature [°C]	reaction time [min.]	dosage [ml/t mash]
apple/ pear mash	15 - 30	30 - 60	100 - 120
			[ml/t (pomace : water 50 : 50 w:w)]
pomace extraction (pome fruit)	~ 30 - 55	30 - 60	100 - 140
root vegetables (black carrots)	55 - 60	60	80 - 120

Fructozym® Ultra HPX is applied continuously as a 20 - 50 fold dilution directly into the mill or the mash stream. During the mash enzymatisation (first press) no stirring is necessary. For maximal pomace extraction a periodical stirring will improve the yield. The enzyme shows good efficiency in a pH spectrum of pH 3.0 und pH 5.0. The acidity optimum is close to pH 4,25. Recommended application temperature is 15 - 60 °C.

## Storage

Best storage conditions are 0 - 10 °C. Higher temperatures will cause shortage of product shelf life. Avoid temperature above 25 °C. Reseal open packages and use completely on short term.