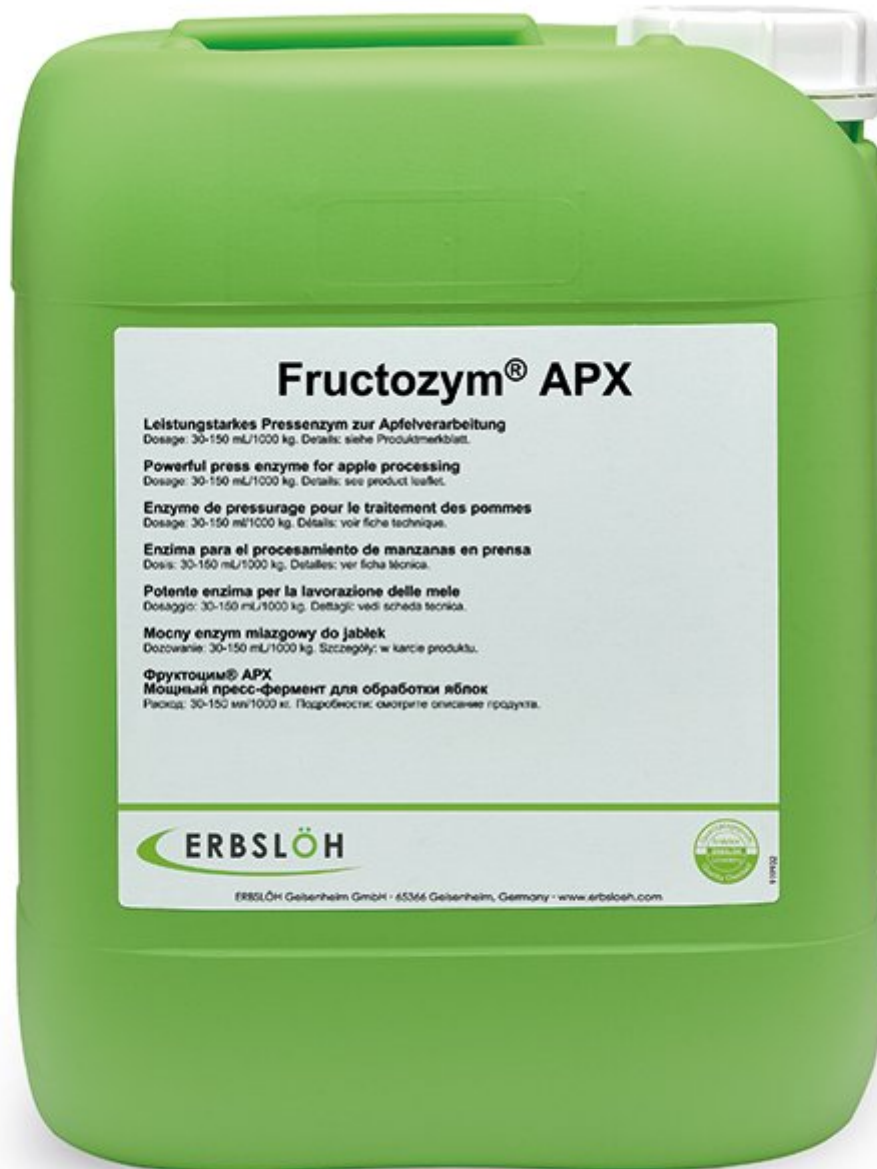


FRUCTOZYM® APX



Powerful press enzyme for apple processing

Concentrated, liquid enzyme preparation (EC. 3.2.1.15) from *Aspergillus niger* for selective degradation of hydrolyzed pectin in pome fruit mash.

At a glance:



PRODUCT	CONCENTRATED SPECIAL PECTINASE
Range of use	Pome fruit mash
Goal	Viscosity decrease in pome fruit mashes
Special features	<ul style="list-style-type: none">• Optimized press capacity and good yield during the first pressing stage• Low release of sediment, consequently easy cleaning of presses• Check technical data sheet for information concerning temperature and pH
Dosage	Apple mash: 45 - 70 mL/1,000 kg mash Pear mash: 60 - 90 mL/1,000 kg mash
Packaging unit	10 kg

