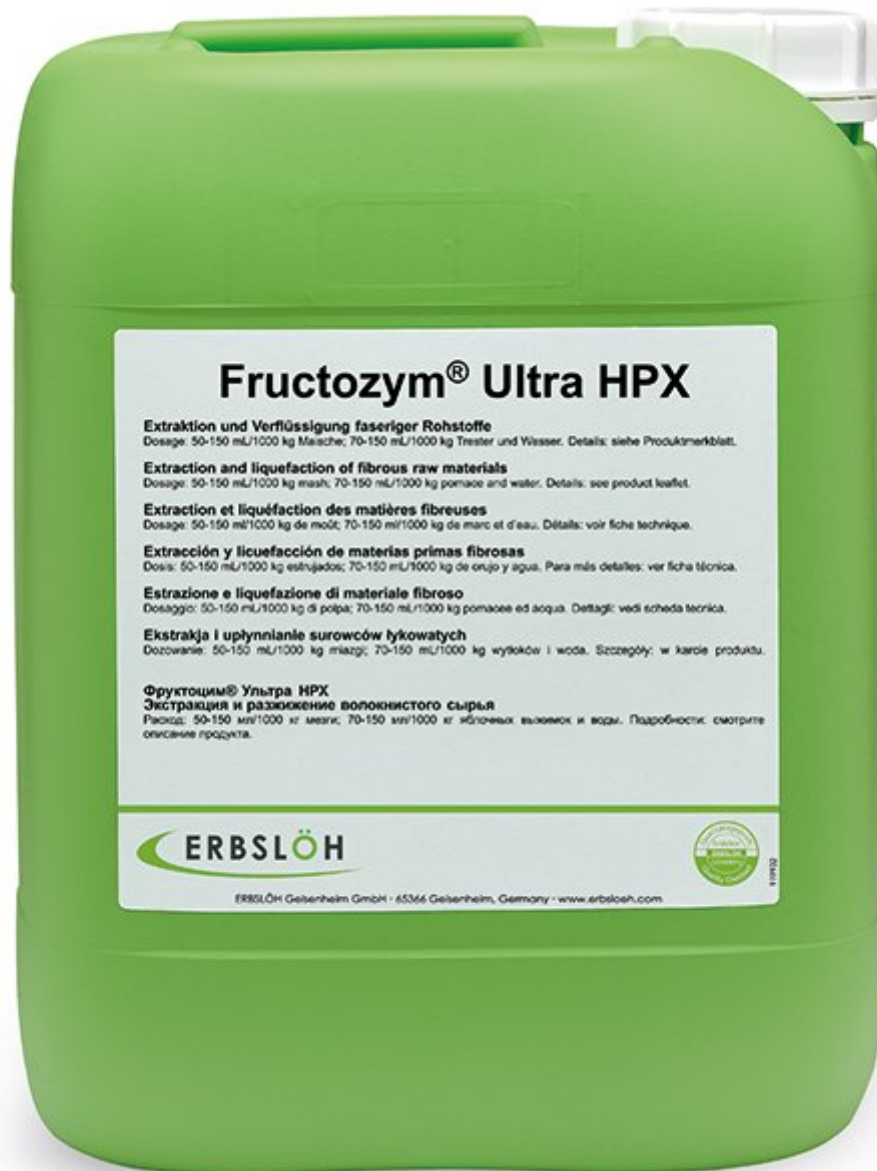




## FRUCTOZYM® ULTRA HPX



Fructozym® Ultra HPX Extraction and liquefaction of fibrous raw materials

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

At a glance:





PRODUCT	CONCENTRATED, LIQUID ENZYME
Range of use	Fruit and vegetable mash
Goal	Selective degradation of hydropectin, no further maceration
Special features	<ul style="list-style-type: none"><li>• Releases the water-soluble sugar extract of plant raw materials</li><li>• Best yield in pome fruit processing while still pressing with highest capacity</li><li>• Targeted cleavage of filter inhibiting pectic gums from hairy region parts of fruits pectins for a constant filter flux during crossflow filtration</li></ul>
Dosage	Apple/pear mash: 100 - 120 ml/t mash Pomace extraction (pome fruit): 100 - 140 ml/t (pomace : water 50 : 50 w:w) Root vegetables (black carrots): 80 - 120 ml/t (pomace : water 50 : 50 w:w)
Packaging unit	10 kg

Pomace extraction (pome fruit): 100 - 140 ml/t (pomace : water 50 : 50 w:w)

Root vegetables (black carrots): 80 - 120 ml/t (pomace : water 50 : 50 w:w)

Packaging: 10 kg

