



Fructozym® P6-L

Universal enzyme for fruit processing

Product description

Fructozym® P6-L is a liquid especially concentrated and acidity tolerant pectolytic enzyme (including a strong arabanase activity) for a rapid pectin degradation in fruit juices.

Typical applications for Fructozym® P6-L are:

- complete pectin degradation in juices as prerequisite for clarification and filtration
- degradation of arabanes in pome fruit juices
- still high activity at pH-value < 3.0 (e.g. lemon juice)

Dosage

The required enzyme dosage depends on raw material, ripening, temperature and reaction time:

Application	Temp. [°C]	Reaction time [min.]	Dosage [mL/1,000 kg mash]
Apple juice (20 - 25 °Bx)	45 - 55	60 - 120	10 - 30
Black currant juice	45 - 55	60 - 120	15 - 50
Other berry juices	45 - 55	60 - 120	10 - 50
Stone fruit juice	45 - 55	60 - 120	5 - 30
Lemon juice	30 - 40	90 - 120	20 - 30
Orange juice	40 - 45	45 - 60	10 - 15
Lime juice	30 - 35	120	50 - 60

Fructozym® P6-L is added as a 20 - 50 fold dilution to the juice after pasteurisation.

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.

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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.
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