



Frutase PL

Pure pectin lyase for fruit processing

Product description

Frutase PL is a liquid highly concentrated enzyme preparation (EC. 4.2.4.10) for effective pome fruit mash treatment and viscosity lowering in fruit juices. The product is derived from a recombinant microbiological source.

The preferable usage of Frutase PL is fruit processing:

- Increase of horizontal press filling capacity
- Quick viscosity lowering in fruit mashes
- Low forming of galacturonic acid in final juice
- Reduced release of colloids and solids

Dosage

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

Process	Mash temperature [°C]	Reaction time [min.]	Dosage [mL/1,000 kg mash]
Single pressing or pressing plus leaching	15 - 30	30 - 60	40 - 100

Frutase PL is applied continuously as a 20 - 50 fold dilution directly into the mill or the mash stream. During the mash enzymation no stirring is necessary.

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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