



Fructozym® Color

Product Description

Fructozym® Color is a liquid, highly concentrated pectolytic enzyme preparation for making particularly colour-intensive juices. The colouring matter is extracted from the mash and is preserved in the juice in stable form.

Permitted according to currently valid rules and regulations. Proved for purity and quality by specialized laboratories.

Special enzyme for making particularly colour-intensive coloured juices

Aim of Treatment

- Colour-intensive and colour-stable coloured juices
- Rapid degradation of all pectin substances, thus lowering mash viscosity accordingly
- Intense digestion of the fruit tissue, which makes possible facilitated and quick pressing and assures a high juice yield at the same time
- Complete pectin degradation in the juice which is the precondition for good clarification and filtrability
- Reduced formation of fine-particle sediment, thus better stabilisation against secondary colloidal haze

Product and Effect

Fructozym® Color is a specially developed enzyme for berry processing. Fructozym® Color releases colour-stable colouring matter and polyphenols, a property which is responsible for the resulting typical full-bodied character and the dark red colour of the coloured juice or berry concentrate manufactured in that way. Individual means of control are given by exact application, heating of the mash, as well as by varying contact times and rest periods. Fructozym® Color disposes of a selected mode of action which prevents an excessive liberation of undesired fractions of the fruit tissue and of colloids. The later stability of the coloured juice or concentrate is therefore not affected by over-extraction of the pectin skeletal structure. The rapid degradation of „pectin substances“ leads to a drastic lowering of mash viscosity, efficiently breaks down the fruit tissue and thus provides the prerequisite for optimal clarification and filtrability. The versatile broad spectrum of useful side activities securely protects against possible colloidal haze, particularly when making stable concentrates.

Dosage

Enzyme dosages depend on raw material, degree of maturity, temperature and contact time. Standard guide values as follows apply to a temperature of 45-55°C and a contact time of 1-2 hours:

fruits	mL/ 1000 kg mash	mL/ 1000 L juice (Color or P)
black currants	150 - 300	20 - 50
other berries	50 - 150	5 - 30

Application

Fructozym® Color is diluted with cold tap water to a 5-10% solution. Dosage is made directly after heating of the mash by means of a tubular heat exchanger when the mash is sent for enzyme treatment to the enzyme treatment tank, or the enzyme is added into the tank as first component. Stirring in intervals supports the activity of Fructozym® Color. For complete depectinization, an additional enzyme dosage is made to the juice (alternatively Fructozym® P can be added). Fructozym® P or Color are added either to the fresh juice or after the dearomatisation unit as first component into the clarification tank, or continuously during tank filling.

Storage

Store in a cool place. Reseal opened packagings tightly and use up soon.

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