



ENDOZYM[®] Polifruit

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 Enzyme preparation for fruit juice treatment

→ DESCRIPTION

ENDOZYM[®] Polifruit is a mixture of enzymes with cellulase, protease and pectolytic activity that increases recovery of liquid at press and extractor outlets. Depending on the type of fruit and its degree of ripeness, total juice yields increase by 4-8%. Treatment using **ENDOZYM[®] Polifruit** may also be carried out as a single process enzyme treatment if only one enzyme is to be used in the clear juice production cycle.

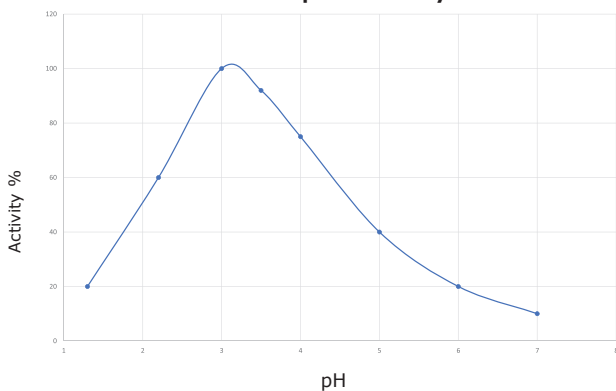
→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Enzyme preparation consisting of cellulases, proteases and pectinases (PL, PG, PME) of fungal origin in order of concentrate.

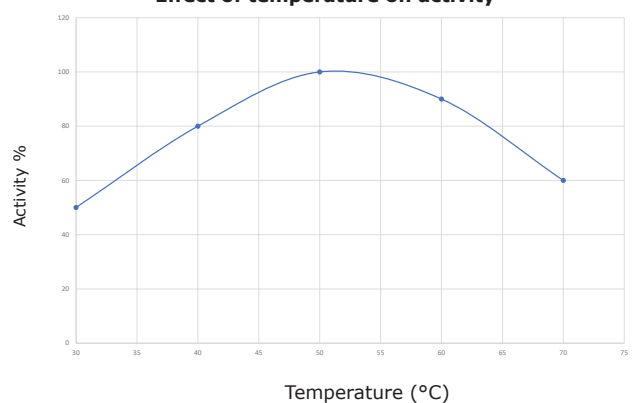
Optimal conditions of use:

- Temperature between 45°C and 55°C
- pH between 2.8 and 4.3.

Effect of pH on activity



Effect of temperature on activity



→ DOSAGE AND APPLICATION TIME

Use the product at a dosage of between 10 and 50 mL/quintal of pulp. Leave to macerate for between 40 and 60 minutes.

Dosage and application times may vary depending on:

- Temperature at which treatment takes place
- Time available for enzyme treatment
- Type of fruit to be processed and method of extraction

It is advisable to optimise the dosage using preliminary laboratory testing.





ENDOZYM Polifruit

→ INSTRUCTIONS FOR USE

Pulp from presses or pulping machines is diluted in water in order to raise the temperature of the solution to between 45°C and 55°C.

ENDOZYM® Polifruit is now added, possibly with the combined addition of ascorbic acid to prevent oxidative phenomena from occurring.

The solution is then returned to the most suitable temperature for reintroduction into the production cycle (presses, pulping machines, turbo extractors).

→ ADDITIONAL INFORMATION

ENDOZYM® Polifruit is a preparation normally used when processing food. It complies with the standards and specifications required by Italian legislation and EC directives. It also meets WHO, FAO, JECFA and FCC requirements for food enzymes.

Its enzymes with pectolytic, cellulase and protease activity are produced by the naturally occurring micro-organism *Aspergillus Niger*.

Microbiological purity:

Live mesophilic aerobic microorganisms <50,000/g

Enterobacteriaceae <10/g

Coliform bacteria <30/g

Salmonella negative in 25 g

Staphylococcus aureas absent in 1 g

Negative antibacterial activity

Mycotoxins absence of declarable quantities

Reduced sulphates <30/g

Heavy metals:

Cadmium <0.5 mg/kg

Mercury <0.5 mg/kg

Arsenic <3 mg/kg

Lead <5 mg/kg

→ STORAGE AND PACKAGING

Store in original sealed packaging, away from sources of light, in a cool, dry place with no odours, at temperatures between 5 and 15°C. Do not freeze.

Observe the expiry date indicated on the packaging. To be used immediately after opening.

10 kg plastic Jerry can.

25 kg plastic Jerry can.

