



ENDOZYM[®] Protease NA

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 Protease-based enzyme preparation for juice treatment

→ DESCRIPTION

ENDOZYM[®] Protease NA is an enzyme preparation based on acid protease that may be used in the processing of all fruit juice productions where hydrolysis of proteins is required or assisted. Its application is particularly suitable for clarification in red fruit and kiwi juices. It can also be used in combination with other enzyme preparations directly when pressing.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Enzyme preparation based on acid protease of fungal origin. Optimal conditions of use:

- Temperature between 40°C and 45°C. The compound is still active at temperatures between 30°C and 50°C.
- pH between 3 and 3.5. The compound is still active at pH values between 2.5 and 5.

→ DOSAGE AND APPLICATION TIME

Use the product at a dosage of 5 to 10 ml/hL of fresh juice or concentrate for 60 to 120 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

→ INSTRUCTIONS FOR USE

Addition of product can be carried out on direct in-line juice using a metering pump at the press outlet or on concentrated juice directly in the tank before filling.

Reference:ENDOZYM_PROTEASE_NA_TDS_EN_1201021_JUICES_Italy





ENDOZYM Protease NA

→ ADDITIONAL INFORMATION

ENDOZYM® Protease NA complies with EC regulations and includes all specifications required by the WHO, FAO, JECFA and FCC on food enzymes.
Its acid protease is 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 bags