



# ENDOZYM® Pectofruit BR

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 Enzymatic preparation for the depectinisation of juices  
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## → DESCRIPTION

**ENDOZYM® Pectofruit BR** is an enzymatic preparation based on pectinase (PL, PG, PME) that can be used on direct or concentrated fruit juices (12-16°Brix) to allow the hydrolysis of pectic substances thus obtaining a rapid decrease in the viscosity of the compound. The use of this product promotes the following production benefits:

- Improvement of the clarification process through the use of bentonite, gelatin and silica sol
- Increase of the ultrafiltration efficiency
- Avoidance of possible clouding during concentration

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Concerted enzymatic preparation comprising Pectin lyase (PL), Polygalacturonase (PG) and Pectinesterase (PE)  
 Optimal conditions of use:

- Temperature between 45°C and 55°C
- pH between 3.3 and 4.5

## → DOSAGE AND APPLICATION TIME

Use the product at a dosage between 2 and 5 ml/hl of fresh or concerted juice, preferably at a temperature between 45 and 55°C and let it work for a minimum of 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. Higher concentrations may be required for use on citrus juices

## → METHOD OF USE

We recommend diluting the preparation up to 10 times its volume in demineralised water before adding it to the juice to be treated. Make sure that the enzymatic solution is smooth. The product can be added: directly on the juice in the line by means of a dosing pump at the press outlet, or on pre-concentrated juice directly in the tank before filling it.





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## → ADDITIONAL INFORMATION

**ENDOZYM® Pectofruit BR** complies with EC standards and meets all the WHO, FAO, JECFA and FCC requirements on food-grade enzymes.

The enzymes with pectolytic activity that compose it are produced by the *Aspergillus Niger* microorganism of natural origin (GMO free, NO self-cloning).

### 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 net plastic Jerry cans.

