



ENDOZYM[®] Polifruit S

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 Enzymatic preparation for the treatment of macerated fruit

→ DESCRIPTION

ENDOZYM[®] Polifruit S is a highly concentrated enzymatic preparation, specifically processed for the treatment of macerated fruit prior to pressing.

It is a mixture of pectinases, cellulases and proteases which, thanks to their synergistic action, effectively degrade fruit through the hydrolysis of pectins and other polysaccharides that make up the pulp.

The use of **ENDOZYM[®] Polifruit S** on macerating fruit offers two main advantages:

- Increase of the pressing yield in terms of juice extracted for the same volume of pulp
- Decrease of the viscosity of the compound and consequent increase of press efficiency

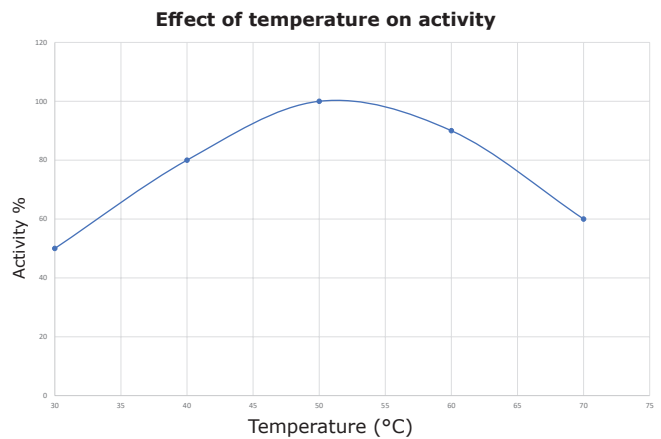
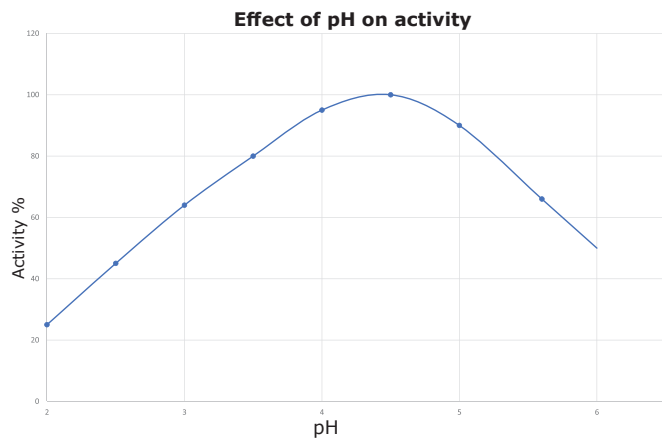
Fruit for which the use of Endozym Polifruit S is most recommended:

- Red fruits, including currants, raspberries and blackberries,
- "Easy" pressing and high-yield apples such as Golden, Royal Gala and Red Chief,
- High-texture and hard-to-press apples
- Summer fruit like peaches, plums and apricots.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Concerted enzymatic preparation comprising Pectin lyase (PL), cellulase and acid protease Optimal conditions of use:

- Temperature between 45 and 55°C. However, the compound is active at temperatures between 15 and 65°C
- pH between 3.5 and 5. The compound is active at pH between 3 and 6





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→ DOSAGE AND PROCESSING TIME

Average dosage on fruit purée in temperature ranging between 15 and 25°C: 40-70 ml/tonne, for a contact time that can vary from 60 to 120 minutes of maceration. Average dosage on fruit purée in temperature ranging between 45 and 50°C: 20-40 ml/tonne for a minimum contact time of 30 minutes.

The doses and processing times may vary according to:

- Treatment temperature
- Time available for the enzymatic treatment
- Type of fruit to be treated

→ METHOD OF USE

We recommend diluting the preparation up to 10 times its volume in demineralised water before adding to the compound to be treated. Make sure that the enzymatic solution is smooth.

Dispersion: **ENDOZYM[®] Polifruit S** is added after scraping, before transferring to the maceration tank, ideally with the help of a dosing pump, or by continuous addition under stirring.

→ ADDITIONAL INFORMATION

ENDOZYM[®] Polifruit S complies with EC standards and meets all the requirement of the WHO, FAO, JECFA and FCC concerning food-grade enzymes.

Its enzymes with pectolytic, cellulase and protease activity are produced by the microorganism of natural origin *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

Antibacterial activity: negative

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 its original sealed packaging, away from light, in a cool, dry and odour-free place and at temperatures between 5 and 15°C. Do not freeze.

Do not use beyond the expiry date printed on the packaging. To be used immediately after opening.

25 net kg plastic basket.

