



# ENDOZYM® Pectofruit Ultra F

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 Purified enzymatic preparation with secondary activities to clarify apple mash for production of juice and cider when difficult to be depectinized  
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## → TECHNICAL DESCRIPTION

**Endozym Pectofruit Ultra F** is a pectolytic preparation for the clarification of fruit mashes, especially formulated for the utilization in ultra-filtration for clear juices and cider production.

**Endozym Pectofruit Ultra F** contains different activities such as:

- \* pectinlyase
- \* polygalacturonase
- \* pectinesterase
- \* pectin methylesterase

and other specific activities enabling the improvement of the yield during the ultra-filtration treatment of fruit juices.

**Endozym Pectofruit Ultra F** causes a quick and complete depectinization, as it is required in ultra-filtration.

- \* viscosity reduction with pectin degradation;
- \* clarification with a quick deposit of the solid substances. Infact, before the filtration, the turbidity should be very low thanks to the previous utilization of products such as gelatine, silica sol and bentonite, in order to preserve the integrity of the ultra-filter;
- \* optimal filterability;
- \* colloidal stability of the composition.

The dosage of **Endozym Pectofruit Ultra F** should be adjusted according to the kind of fruits, ripeness degree, temperature and contact time.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Liquid pectolytic enzymatic preparation stabilized with glycerol.

## → DOSAGE

The normal doses of utilization are: 2-4 g/hL; 1-2 hours 45-55.

About: 4-8 g/hL.

A preliminary trial with Pectitest is suggested in order to determine the optimal dosage.

Reference: ENDOZYM\_PECTOFRUIT\_ULTRA\_F\_TDS\_EN\_0290916\_CIDER\_Italy





# ENDOZYM® Pectofruit Ultra F

## → INSTRUCTIONS FOR USE

**Endozym Pectofruit Ultra F** should be diluted in 5-10 times its volume of juice or water before the addition to the juice to be treated. Make sure that the enzymatic solution is homogeneous. The product is ideally added with the help of a dosing pump or by continuous addition by mixing.

Optimal conditons:

**Endozym Pectofruit Ultra F** is active at the normal pH of fruits. In case of lower pH values it is necessary to increase the doses.

Temperature: 50-55°C.

It is active between 8 and 55°C, the enzyme can be inactivated.

## → ADDITIONAL INFORMATION

**Endozym Pectofruit Ultra F** is a preparation of common use for the utilization in food-stuff. It complies with EC Regulations and presents all qualities requested by OMS (WHO), FAO, JECFA and FCC about food-grade enzymes.

## → STORAGE AND PACKAGING

**Endozym Pectofruit Ultra F** is a very stable solution; it must be kept preferably at a temperature below 20°C.

10 kg net drums.

25 kg net drums.

