

Fermentas Fructozym® APX 10 kg



456,17 € su PVM

Prekės kodas: 3.202-866.99

Prekės galimos pakuotės ar tipai:

Pakuotė: 10 kg

Prekės aprašymas:

Product description

Concentrated, liquid enzyme preparation (EC. 3.2.1.15) from *Aspergillus niger* for selective degradation of hydrolysed pectin in pome fruit mash. The preferable usage of Fructozym® APX is the preparation of pome fruit mash for:

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targeted viscosity decrease in pome fruit mashes leading to optimal juice draining at pressing start
optimised press capacity and good yield during the first pressing stage (cascade process)
selective degradation of hydrolysed pectin
significantly improved filter flux on crossflow filter systems
low release of sediment, consequently easy cleaning of presses

Dosage

The required enzyme dosage depends on raw material, ripening, temperature and reaction time:

Application

Temperature

[°C]

Reaction time

[min.]

Dosage

[mL/1,000 kg mash]

Apple mash

15 - 30

30 - 45

45 - 70

Pear mash

15 - 30

45 - 60

60 - 90

Fructozym® APX is applied in a 20 - 50 fold dilution in-line directly into the mill or the mash stream. During the mash enzymatisation no stirring is necessary. The enzyme is best active within a pH range of 3.0 - 5.0, the optimum is at pH 4.15. The temperature should at least amount to 15 °C.

Storage

Best storage conditions are 0 - 10 °C. Higher temperatures will cause shortage of product shelf life. Avoid temperature above 25 °C. Reseal open packages and use completely on short term.

Nuotraukų galerija:

