



FRUTASE® EG PRESS



Frutase® EG PressIdeal pressing preparation of apple mashes

For effective pome fruit mash treatment. The product is derived from a recombinant microbiological source (EC. 3.2.1.15).

At a glance:





PRODUCT	LIQUID HIGHLY CONCENTRATED ENZYME PREPARATION
Range of use	Pome fruit
Goal	Selective degradation of pectins to achieve lower mash viscosity
Special features	• Lowest release of fine sediments and therefor faster cleaning of pressing clothes • Economical yielding of juice and efficient extraction of pome fruit mash • Viscosity decline in the fruit mash • Optimization of yield and capacity during pressing and pomace extraction
Dosage	Single pressing or pressing plus leaching: 50 - 75 mL/t mash Pomace extraction: 50 - 75 mL/t mash
Packaging unit	10 kg

