

Enzyme Treatment Panzym® Pro Color

Special Enzyme for the Processing of Berries

Panzym Pro Color enzyme is a highly active pectinase preparation that has been specially developed for the processing of berries. It was created by combining different pectolytic enzymes from two different conventional fermentation techniques (submerge and solid phase fermentation). To increase juice yield, color protection and stabilization are further important characteristics of Panzym Pro Color enzyme.

Application and Effect

Due to the special activity spectrum of the pectolytic main activity, and cellulose and hemicellulose secondary activities, Panzym Pro Color enzyme can easily be integrated into any processing technology. It is thus possible to specifically break down the structure of the berries at the mash stage, without the risk of pulping. Targeted and very efficient color yield and retention is therefore possible and the yield of juice with low haze substance content is optimized. The flow of juice from the mash is facilitated, so that maximum press capacity can be achieved.

The application of Panzym Pro Color enzyme in berry juice results in intensive colloid breakdown that goes far beyond depectinization.

Panzym Pro Color enzyme breaks down mucilaginous substances of plant origin, which are formed due to microbial infection of the fruits, thereby increasing the filtration performance of the juices.

Effect on the mash:

- Increased color yield
- No pulping of the mashes
- Increase in press capacities
- Increase in mash yield

Effect on the juice:

- Simplified juice clarification
- Enhanced colloid breakdown

For mash enzymation the product is added in portions to the tank via a metering pump or continuously into the mash line, ideally after heating (≤ 122 °F (50 °C)). For juice enzyme treatment, the product should be added to the first parts in the enzyme treatment tank.

Dosage

Appli- cation	Dosage	Temperature in °F (°C)/ time
Mash	3.4 – 10.2 fl oz/long ton (100 – 300 ml/to)	122 (50)/ 1 h
Juice	6.4 – 38.6 fl oz/1,000 gal (50 – 300 ml/1,000 l)	122 (50)/ 1 h

Special Notes

The enzyme efficiency is temperature-dependent. Optimum activity occurs between 113 and 131 °F (45 – 55 °C). The reaction speed drops with a decrease in temperature. While activity is generally maintained, the effect is delayed. Panzym Pro Color enzyme becomes inactive at temperatures > 140 °F (60 °C).

Safety and Purity

Panzym Pro Color enzyme complies with the FAO/WHO (JECFA and FCC) specifications for enzymes in the food industry.

Panzym Pro Color enzyme is filled aseptically following sterile filtration and is therefore virtually germ-free. Panzym Pro Color enzyme is a brownish, liquid enzyme preparation that has the typical odor of fermented products.

Panzym Pro Color enzyme is characterized as follows:

- Production organism:
 - *Aspergillus niger*
 - *Aspergillus aculeatus*
- Specified activity: 7700 PECTU/g (Pectin lyase)

When used as directed and handled correctly, there are no known unfavorable effects associated with this product.

Further information on safety can be found in the Material Safety Data Sheet, which is available for download from our website.

Storage

The product should be stored with the packaging intact away from sunlight at a temperature of 32 to 50 °F (0 to 10°C).

Unfavorable storage conditions (exposure to direct sunlight, higher storage temperatures) may require a higher dosage.

Once opened, the product should be used up as soon as possible.

Delivery Information

Panzym Pro Color enzyme has the article number 95.262 and is supplied in the following packaging unit:

44 lb (20 kg) PE canister

Certified Quality

Panzym Pro Color enzyme is inspected regularly during the production process to ensure consistently high product quality.

Strict controls also take place immediately before and during final packaging

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