

FORMULATION

Liquid enzymatic formulation, rich in pectolytic activity, formulated for the clarification of fruit juices by crossflow filtration.

APPLICATION FIELD

Treatment of fruit juices intended for micro or ultra-filtration.

RECOMMENDED DOSAGES

2-10 mL/hL depending on the maturity level and the clarification technique.

MODE OF USE

Dilute in the proportion of 1 volume of enzymatic preparation to 10 volumes of water (1/10) the required amount, and incorporate it drop by drop or continuously using a DOSAPOMPE dosing pump.

BENEFITS

- Reduction of viscosity through pectin degradation.
- Rapid clarification.
- Optimization of filtration.
- Improvement of colloidal stability.

STORAGE

Store in its original, tightly sealed packaging, in a cool place at a positive temperature (<10°C), clean, and odor-free. Respect the Best Before Date indicated on the packaging. Use quickly after opening.

LAZYM CROSSFLOW meets all the requirements set by (WHO), FAO, JECFA, and FCC regarding enzymes for food use.

SPECIFICATIONS

PHYSICAL

- Appearance and color: Brown liquid
- Insoluble matter: None
- Density (g/mL): approx. 1,15-1.20

CHEMICAL

- Lead: < 5 ppm
- Arsenic: < 3 ppm
- Heavy metals: max 30 ppm (expressed as Pb)

MICROBIOLOGICAL

- Toxins and Mycotoxins: Negative test
- Total Viable Germs: < 5.10⁴ UFC/mL
- Coliforms: < 30 UFC/mL
- *E. Coli* / 25 g : Absent
- Salmonella / 25 g : Absent
- Antibacterial Activity: Negative test

PACKAGING

10 kg drum. IBC.

WM/09-05-2025. For food use. The information provided is for guidance only and based on our current knowledge, without commitment or guarantee. The product's usage conditions are subject to compliance with applicable legislation and regulations. Compliant with EU Regulation No. 606/2009 (and its amendments).