



FORMULATION

Concentrated liquid enzyme preparation specifically formulated for the degradation of starch in fruits, juices, fruit juice concentrates and vegetables.

FIELD OF APPLICATION

For clarifying fruit juices and hydrolysing vegetable starch



RECOMMENDED DOSAGES

Juice clarification: 2 to 5 mL/hL or 100 kg of fruit depending on maturity, variety and processing temperature,
Vegetable production: 5 to 20 mL/100 kg of vegetables to be processed.

DIRECTIONS FOR USE

Dilute the required quantity in the proportion of 1 volume of enzyme preparation to 10 volumes of water (1/10) and incorporate drop by drop or continuously using a DOSAPOMP dosing pump.



BENEFITS

- Optimising clarification.
- Improved filtration yield.
- Improved colloidal and organoleptic stability.



CONSERVATION

Store in its hermetically sealed original packaging, in a cool, clean and odour-free place. Respect the expiry date printed on the packaging. Use promptly after opening.

FRUIZYM AMYL has all the qualities required by the WHO, FAO, JECFA and FCC for enzymes for food use.

SPECIFICATIONS

PHYSICAL

- Appearance & color: Brown to light brown liquid
- Insoluble matter: None
- Density (g/mL): approx. 1.15 - 1.20

CHEMICALS

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

MICROBIOLOGICAL

- Toxins and mycotoxins: Not detected
- Total viable germs: < 5.10⁴ UFC/mL
- Coliforms: < 30 UFC/mL
- *E. Coli* / 25 g: Not detected
- Salmonella / 25 g: Not detected
- Antibacterial activity: Not detected

PACKAGING

10 kg canister. IBC.

WM/17-01-2025. For food use. The information provided is for guidance only and reflects our current knowledge, without commitment or guarantee. The conditions for the use of the product are subject to compliance with the applicable legislation and standards. Complies with EU Regulation No. 606/2009 (and its amendments).