

## FORMULATION

A purified, highly concentrated amyloglucolytic preparation, rich in amyloglucosidase activity, which breaks down starch in fruit and vegetables into dextrins and simple sugars.

## FIELD OF APPLICATION

For the clarification and stabilisation of fruit and vegetable juices that are rich in starch or immature. Prevents starch recrystallisation, particularly during concentration processes, to avoid the formation of cloudiness or sediment in the finished product.

## RECOMMENDED DOSAGES

**Juice clarification:** 2 - 5 ml/hL or 100 kg of fruit, depending on the degree of maturity, variety and processing temperature.

**Vegetable production:** 5 - 20 mL per 100 kg of vegetables to be processed.

## DIRECTIONS FOR USE

Dilute the required quantity in water at a ratio of 1:10 and add drop by drop or continuously using a DOSAPOMP dosing pump; stir continuously to ensure optimal homogenisation.

## BENEFITS

- Optimises clarification
- Prevents starch recrystallisation
- Improves filtration efficiency
- Improves colloidal and organoleptic stability

## CONSERVATION

Store in its original hermetically sealed packaging, in a cool place at positive cold (<10°C), clean and odor-free. Respect the use-by date indicated on the packaging. Use quickly after opening.

## SPECIFICATIONS

### PHYSICAL

- Appearance and colour: brown liquid
- pH: 4 - 5
- Density (g/mL): approx. 1,1 - 1,3
- Enzymatic activity: glucoamylase 1700 S-amylase -U/mL

### HEAVY METALS

- Lead: < 5 mg/kg
- Mercury: ≤ 0.5 mg/kg
- Arsenic: < 3 mg/kg
- Cadmium: ≤ 0.5 mg/kg

### MICROBIOLOGICAL

- Total viable germs: < 50 000 UFC/mL
- Coliforms: < 30 UFC/g
- Sulphite-reducing anaerobes: < 30 UFC/g
- *Escherichia coli*: Absence in 25 g
- *Salmonella*: Absence in 25 g
- *Staphylococcus aureus*: Absence in 1 g
- Mycotoxins: Negative
- Antibiotic activity: Absence

## PACKAGING

25 kg jerrycan, 1100 kg IBC.

GN/01-06-2026. For food use. For the preparation of products intended for direct human consumption. Information given for information purposes only and according to the current state of our knowledge, without commitment or guarantee. Produced in accordance with the purity specifications recommended for enzymes used in food processing by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the FCC. The conditions of use of the product are subject to compliance with local legislation and standards.

*Fruitline*

BY LAMOTHE-ABIET