

FORMULATION

Enzymatic preparation of pectolytic enzymes, rich in α -L-rhamnosidase et β -D-glucosidase activities, produced by the fermentation of non-GMO *Aspergillus niger* strains.

FIELD OF APPLICATION

Certain varieties of citrus juices and peel concentrates exhibit unwanted bitterness from flavonoid glycosides and limonoids. Debittering citrus juices is a key process for quality control and commercial value enhancement.

Naringin (4',5,7-trihydroxyflavanone-7-rhamnoglycoside), a flavonoid glycoside, is the primary bitter component in many citrus varieties. LAZYM BITTERLESS catalyzes the hydrolysis of naringin into non-bitter naringenin, thereby reducing the bitterness of juices and peel concentrates.

RECOMMENDED DOSAGES

5–10 g per 100 kg of fruit, to be adjusted according to fruit variety and ripeness.

DIRECTIONS FOR USE

Dilute at a ratio of 1 part enzymatic preparation to 10 parts water (1:10). Incorporate the required volume drop-by-drop or continuously using a dosing pump.

BENEFITS

- Improves the organoleptic quality of the resulting juice.

CONSERVATION

Keep in its tightly sealed original container, in a cool, clean, and odor-free place. Respect the optimal date of use written on packaging. Use quickly after opening.

SPECIFICATIONS

PHYSICAL

- Appearance : Granules
- Color : Off-white to light brown
- Insoluble matter : None
- Density : 0,5 g/mL

CHEMICALS

- Lead : < 5 mg/kg
- Arsenic : < 3 mg/kg
- Mercury : < 0,5 mg/kg

MICROBIOLOGICAL

- Toxins and mycotoxins : Negative test
- Coliforms : < 30 CFU/g
- *E. Coli* / 25 g : Absent
- Salmonella / 25 g : Absent

COMPOSITION

- Maltodextrin : Granulation carrier
- Polygalacturonase (pectinase) : ≥ 13000 AVJP/g
- Beta-glucosidase : ≥ 2000 BDG/g

PACKAGING

Boxes of 100 g (cartons of 10 $\times$ 100 g).

GN/07-10-2025. For food use. For the preparation of products 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.

LAMOTHE-ABIET

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