

FORMULATION

Liquid enzymatic formulation, rich in pectinase activity.

LAZYM CLEAR weakens the pecto-cellulosic wall of fruits, thereby improving the clarification process of the resulting juices.

FIELD OF APPLICATION

Optimization and increase of clarification yield.

RECOMMENDED DOSAGES

1-5 mL/hL depending on the level of ripeness and the clarification technique.

DIRECTIONS FOR 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 dosing pump, DOSAPOMPE.

BENEFITS

- Optimization of clarification, filtration, and/or centrifugation efficiency.
- Reduction of oxidation risks.
- Improvement of the physicochemical quality of the resulting juices by the rapid removal of suspended solids

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. LAZYM CLEAR meets all the requirements set by WHO, FAO, JECFA, and FCC regarding food-grade enzymes.

SPECIFICATIONS

PHYSICAL

- Appearance & color: Brown liquid
- Insoluble matter: Null
- Density (g/mL): approximately 1,16

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

1 kg and 10 kg canisters. IBC.

WM/22-05-2026. 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).