

FORMULATION

Concentrated liquid pectin methylesterase enzyme preparation specifically formulated for the firming of fruit and vegetables and the production of cider by flotation (French cider).

FIELD OF APPLICATION

For firming fruit and vegetables or producing cider by flotation.

RECOMMENDED DOSAGES

Firming: 100 to 200 mL/100 kg of fruit, depending on maturity and variety, combined with calcium salt.
Cider produced by flotation: 10 to 20 mL/Hl

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

- Firming of fruit and vegetables.
- Improving the consistency, viscosity or gelling of fruit, fruit purées, jams, jellies and fruit coulis.
- Clarification by flotation of apple juice intended for cider production.

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 FIRMING 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).

LAMOTHE-ABIET

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