



Arteezyme® 1000 MAX ULTRA

Application Data Sheet

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Pectolytic enzyme for apple and pear juice processing

Description:

Arteezyme® 1000 MAX ULTRA is a powerful pectinase produced from a selected strain of *Aspergillus niger*. Arteezyme® 1000 MAX ULTRA is a macerating enzyme that has been specially developed for a quick

hydrolysis of the soluble pectin leading to a better press ability of the pulp with all types of presses (horizontal, belt). The enzyme can be used at ambient temperature in the maceration of apples and pears during apple and pear juice processing. Arteezyme® 1000 MAX ULTRA contains a good balance of different activities such as pectin lyase, polygalacturonase, pectin esterase such as required for apple and pear pulp maceration. It helps the improvement of the production capacity and is aimed at achieving a consistent high yield increase throughout the season.

Purity; regulatory aspects:

The enzyme in Arteezyme® 1000 MAX ULTRA is manufactured to comply with current purity specifications of JECFA (FAO/WHO) and conforms to FCC's recommended specifications for food enzymes. These specifications also encompass heavy metals as well as the microbiological characteristics. Arteezyme® 1000 MAX ULTRA has been especially developed for apple or pear juice extraction and is a preservative free product

Utilisation:

Arteezyme® 1000 MAX ULTRA with an activity of 650 PLU/g is easy to use.

Upon dilution (10 – 20 times with tap water) it can simply be added with a dosage metering pump to the fruit mix during the crushing stage to ensure optimal mixing with pulp. In this condition additional stirring is not necessary.

Application	Dosage	Recommendation
Apple and pear	40–60 g/ton	45–60 min at ambient temperature (15–20 °C)

Packaging and storage:

Arteezyme® 1000 MAX ULTRA is available in 25 kg PE drums or in 1000 kg IBC's. The product is best stored in the original packaging under refrigerated conditions at 4–8°C in order to retain maximum activity during storage.

Safety aspects and caution:

Enzyme products need to be handled with care. Please consult the separately available Material Safety Data Sheet for further information.

Made by **Arteen Chimi Co., Iran**

To the best of our knowledge, the information contained herein is accurate and complete. However, nothing herein contained shall be construed to imply any warranty or guarantee.

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Arteezyme[®] 1000 DP ULTRA

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Highly effective pectolytic enzyme for the fruit juice industry

Description: Arteezyme[®] DP ULTRA is a highly effective liquid pectinase produced by fermentation from a selected classic strain of *Aspergillus niger*. Arteezyme[®] DP ULTRA mainly contains different activities such as pectin lyase, polygalacturonase, pectin esterase and arabanase and is able to break down pectin present in the fruit for depectinisation and clarification. The main application is in the production of apple and pear juice concentrate, it has been especially developed for juice depectinisation and clarification, but it can be also recommended for other juices like grape and tropical fruit but also to improve oil recovery in the citrus industry. The arabanase activity of Arteezyme[®] DP ULTRA is very high to prevent post araban haze in the juice concentrate.

Purity; regulatory aspects: Arteezyme[®] DP ULTRA is manufactured to comply with current purity specifications of JECFA (FAO/WHO) and conforms to FCC's (Food Chemicals Codex) recommended specifications for food enzymes. These specifications also encompass heavy metals as well as the microbiological characteristics. Arteezyme[®] DP ULTRA is a preservative free product in which the enzyme protein is stabilized with glycerol.

Utilisation: Arteezyme[®] DP ULTRA with an activity of 600 PLU/g is effective in the fast degradation of soluble and insoluble pectin, viscosity reduction and clarification at low pH and high temperatures. (Optimum pH 3.0 - 4.0 and Temp: up to 60 °C). The product is best added during the tank filling with a metering pump or directly into the juice after pasteurisation and cooling.

Application	Dosage
Apple juice @ 18°Bx, 50°C, 1-2h	10-20 ml/1000 l
Pear juice @ 18°Bx, 50°C, 1-2h	15-25 ml/1000 l
Berry juices @ 18°Bx, 50°C, 1-2h	10-25 ml/1000 l
Citrus oil recovery @ 30-35°C, ½ h	10-25 ml/1000 l

Packaging and storage: Arteezyme[®] DP ULTRA is available in 25 kg PE drums or in 1000 kg IBC's. The product is best stored in the original packaging and refrigerated (at 4-8°C) in order to retain maximum activity during storage.

Safety aspects and caution: Enzyme products need to be handled with care. Please consult the separately available Material Safety Data Sheet for further information.

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