



## custom enzymes

### **CUSTOM E PECT**

**Multiple enzyme components for increasing juice extraction**

### **Enzymes based Formulation for increased juice yield**

Enzymes are an integral component of fruit juice extraction and the viticulture process. CUSTOM E PECT is a multi-enzyme formulation with Pectinase, Hemicellulose, Cellulase,  $\beta$ -Glucanase and other side activities specifically for juice and wine production.

CUSTOM E PECT enables the extraction of further juice from the fibres of the fruit and is suitable for maceration of all fruit types. The highly specific pectinases primarily break down the soluble pectin and thus improve preliminary juice extraction.

#### **Advantages:**

- Improved juice extraction
- Better filtration rate
- Enhanced clarification
- Increases the free run
- Improved overall quality

#### **Application:**

Free flowing powder which readily goes in suspension of water or mash.

#### **Dosage:**

25 to 50 Gram per tonne

#### **Packaging:**

CUSTOM E PECT is available in custom size poly-pouch packaging based on customer requirements.

#### **Storage:**

CUSTOM E PECT should be stored in a cool, dry place and can be stored at below 25 Deg C for up to one year without loss of activity.