

# NATURASE® A Concentrate

## Technical Data Sheet

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### Amylase for fruit juice processing

**Description:** NATURASE® A Concentrate is a glucoamylase & acid amylase (3.2.1.3) obtained from the fermentation of a selected classical strain of *Aspergillus niger*. The enzyme produces glucose from starch present in certain fruit juices and is an exo-1,4- $\alpha$ -D-glucosidase which hydrolyses the 1,4- $\alpha$  linkages in starch and the 1,6- $\alpha$  linkages at a slower rate.

**Regulatory:** NATURASE® A Concentrate product is manufactured to comply with recommended purity specifications given by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and conforms to Food Chemical Codex recommended specifications for Food Enzymes.

**Application:** NATURASE® A Concentrate has shown to best perform when used in apple and pear juice production during the depectinisation after the pasteurization step (92 - 95°C). NATURASE® A Concentrate has been specially developed to be active at a broad temperature range (from 10 - 60 °C) and at a low pH-range (pH 3.0 to 5.0) during apple and pear processing. After dilution with up to 10 times with cold potable water the product can be simply added with a metering pump to the juice. Stirring is recommended during 5 minutes after adding to assure good homogenization.

Application	Dosage	Contact time
Apple & pear juice starch removal	2 - 4 gram/hl	1 - 2 hours at 50 – 55 °C

**Specification:** NATURASE® A Concentrate has the following specification:

Enzyme	Glucoamylase and acid-amylase
Activity	Not less than 500 AMG Units per gram
Appearance	Dark brown liquid
GMO status	non-GMO

**Packaging:** NATURASE® A Concentrate is available in 25 kg PE drums and 1.125 kg IBC.

**Storage:** NATURASE® A Concentrate is best stored in the original unopened packaging under refrigerated conditions (at 4 - 10 °C) in order to retain maximum activity during storage. The shelf-life of the product is 24 months from date of manufacture when stored at 4 - 10 °C

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

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