

NATURASE® DP ULTRA

Technical Data Sheet

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Pectinase for apple & pear clarification

Description: NATURASE® DP ULTRA is a concentrated pectinase produced from a selected classical strain of *Aspergillus niger*. NATURASE® DP ULTRA mainly contains different activities such as pectin lyase, polygalacturonase, pectin esterase and arabanase and can break down pectin present in the fruit for depectinisation and clarification. The main application is in the production of apple & pear juice concentrate but it can be also recommended for other juices like grapes and tropical fruit but also to improve oil recovery in the citrus industry. The arabanase activity of NATURASE™ DP ULTRA is very high to prevent post araban haze in the juice concentrate.

Regulatory: NATURASE® DP 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 and microbiological quality. The product is free from preservatives.

Application: NATURASE® DP ULTRA has been developed for apple & pear juice clarification and depectinisation. The product is best added during the filling of the tank with a metering pump or directly into the juice after pasteurisation and cooling. It ensures fast degradation of soluble and insoluble pectin, viscosity reduction and clarification at low pH and high temperature. Optimum pH = 2.7 – 5.0 and temperature up to 58 °C.

Application	Dosage	Contact time / temperature
Apple & pear juice	1 - 4 g/hl	1 - 2 hours at 50 - 58 °C
Grape juice	2 - 4 g/hl	1 - 2 hours at 50 - 58 °C
Citrus oil recovery	2 - 5 g/hl	0.5 hour at 30 - 35°C

Specification: NATURASE® DP ULTRA has the following specification:

Enzyme	Pectinase, such as PL, PG, PME & Exo-arabanase
Activity	Not less than 700 PLU/gram
Appearance	Brown liquid
GMO status	non-GMO and non-Self-cloned

Packaging: NATURASE™ DP ULTRA is available in 25 kg PE drums or in 1000 kg IBC's.

Storage: The product is best stored in the original packaging under refrigerated conditions at 4 - 10°C to retain maximum activity during storage.

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

Produced in EU by **OenoBioTech SAS**, France

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