

# NATURASE™ MAX Ultra

## Technical Data Sheet

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### Pectinase for apple & pear processing

**Description:** NATURASE™ MAX Ultra is a concentrated pectinase produced from a selected classical strain of *Aspergillus niger*. NATURASE™ MAX Ultra is a macerating enzyme that has been specially developed for a quick hydrolysis of the soluble pectin leading to a better pressability of the pulp with all types of presses (horizontal, belt, other or combination). It can be used at ambient temperature during the extraction of grapes. NATURASE™ MAX Ultra contains a good balance of various enzyme activities such as pectin lyase, polygalacturonase, pectin esterase which are required for apple & pear processing. It improves the production capacity and achieves a consistent high yield throughout the season.

**Regulatory:** NATURASE™ 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 and microbiological quality. The product is free from preservatives.

**Application:** NATURASE™ MAX Ultra has been developed for apple & pear juice extraction. Dilute 10 – 20 times with cold potable water and add with a metering pump to the fruit during the crushing stage to ensure optimal mixing with pulp. Under these conditions additional stirring is not necessary.

Application	Dosage	Contact time / temperature
Apple and pear	40 – 60 gram per ton	45 – 60 min. at ambient temperature (15 - 20 °C)

**Specification:** NATURASE™ MAX Ultra has the following specification:

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

**Packaging:** NATURASE™ MAX 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 in order 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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