

NATURASE® BE Plus

Technical Data Sheet

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Acid stable pectinase and protease

- Description:** NATURASE® BE Plus is a concentrated pectinase and protease preparation, produced from selected classical strains of *Aspergillus niger*. It has been developed for the depectinisation of red berry juices and at the same time the hydrolysis of the soluble protein, remaining after juice pasteurisation. NATURASE® BE Plus is used to achieve a better clarification and filterability of the juices and to improve the stability during storage.
- Regulatory:** NATURASE® BE Plus 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® BE Plus is best added with a metering pump after dilution with 10 – 20 times cold potable water. The juice depectinisation occurs after pasteurisation and cooling. Direct addition to the juice is possible as well. Ensure proper mixing.

Application	Dosage (12 °Bx)	Time / temperature
Red berry juice	2 - 4 gram /hl	1 – 2 h / 50 °C

Specification: NATURASE® BE Plus has the following specification:

Enzyme	Pectinase, such as PL, PG, PME & acid protease
Activity	Not less than 700 PLU/gram & > 200 SAPU/gram
Appearance	Brown liquid
GMO status	non-GMO and non-Self-cloned

- Packaging:** NATURASE® BE Plus 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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