

# NATURASE® BE ULTRA

## Technical Data Sheet

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### Acid stable pectinase for berry processing

**Description:** NATURASE® BE ULTRA is a concentrated pectinase produced from a selected classical strain of *Aspergillus niger*. NATURASE® BE ULTRA has been developed for a quick hydrolysis of the soluble pectin, leading to a better pressability of the pulp. NATURASE® BE ULTRA is used to produce red juices and is particularly suitable for both, the maceration and the juice depectinisation of acidic fruit varieties, like black currant, raspberry or cranberry. NATURASE® BE ULTRA cares for a fast viscosity decrease and an intense anthocyanin extraction. There is no  $\beta$ -glucosidase side activity, which could negatively effect the colour stability.

**Regulatory:** NATURASE® BE 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® BE ULTRA is best added with a metering pump after dilution with 10 – 20 times cold potable water. The preferable mash treatment is during the crushing stage, the juice depectinisation occurs after pasteurisation and cooling. Direct addition to the juice is possible as well. Ensure proper mixing.

Application @ 50 – 55 °C	Dosage – pulp @ 1 – 2 hours	Dosage – Juice (12 °Bx) @ 30 – 90 min.
Blackcurrant	125 – 250 gram /ton	2 – 4 gram /hl
Raspberry	100 – 150 gram /ton	1,5 – 3 gram /hl
Cranberry	100 – 200 gram /ton	1,5 – 3 gram /hl

**Specification:** NATURASE® BE 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™ BE 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.

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