

Pectolase Enzyme

Release more juice and aroma from fruit

This pectolytic enzyme breaks down fruit structure and promotes juice yield, aroma extraction, clarification and filtration. It is active from 8 °C and requires at least three hours of maceration. Dosage depends on the raw material.

Product specifications

Type	Pectolytic enzyme
Application	Maceration of crushed fruit
Contents	5 mL
Dosage	1–5 mL per 25 L
Minimum active temperature	8 °C
Minimum maceration time	Three hours
Effect	Improves extraction, aroma, clarification and filtration
Product number	122031

How to use

01 Crush the fruit

Prepare and crush the fruit evenly.

02 Calculate the amount

Use 1–5 mL per 25 L according to fruit and conditions.

03 Add the enzyme

Stir directly into the fruit mass.

04 Allow to work

Macerate for at least three hours at no less than 8 °C.

Dose within the recommended range

A higher amount within the stated range may strengthen enzyme action and shorten maceration time. Follow the product instructions.

Storage and safe use

Store in a cool, dry place. Follow the current instructions, dosage and safety information on the packaging. Keep out of reach of children. Check the best-before date and batch number on the pack.

Product details and enquiries: brewa.eu/en/contact