



NATUZYM® BE+ 200

Product Data Sheet

Date of issue: 30 July 2022

Acid stable pectinase and protease for red berry juice clarification

Description: NATUZYM® BE+ 200 contains an acid stable pectinase and protease produced from selected strains of *Aspergillus niger*. NATUZYM® BE+ 200 is used for the depectinisation of red berry juices and at the same time hydrolyses parts of the soluble protein that were non denaturated during the pasteurisation, resulting in better clarification of the juice, better filterability and stability during storage. It prevents protein haze formation after juice concentration.

Properties:

Enzyme: pectin lyase	IUBMB: 4.2.2.10
Activity: >560 PL units/g	Form: liquid
Density: 1.10–1.25 g/ml	Colour: brown

Colour and appearance may vary from batch to batch. Colour intensity or turbidity is not an indication of enzyme activity.

Application: NATUZYM® BE+ 200 contains pectinase and protease for red berry processing.

Conditions of use: NATUZYM® BE+ 200 is used for depectinisation of red berry juices with high protein content, especially from Cherry or Strawberry. It is added after pasteurisation and cooling, into the juice depectinisation tank.

Application:	Dosage	T° / time
Red berry juice	2-4g per hl	1-2 h at 50°C

GM Status: The product and its constituent enzymes are not genetically modified. Enzyme proteins are produced by fermentation of classical microorganisms, which are removed and not present in the final product. Only agricultural raw materials of non-genetically modified (non-GM) origin are used for the fermentation process and in the final formulation.

Composition: NATUZYM® BE+ 200 is stabilised with glycerol.

Packaging and storage: NATUZYM® BE+ 200 is available in 25 kg polyethylene drums or IBCs. The product is best stored in the original and unopened packaging under refrigerated conditions (4–8°C) in order to retain maximum activity during storage. Under optimal conditions shelf-life is 24 months.

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



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Compliance and legal: Our enzyme products are used as processing aids in the food manufacturing process and are thus free from any labelling provisions in the European Union. The product does not fall within the scope of EU regulations (EC) 1829/2003 and (EC) 1830/2003 on genetically modified food and feed.

The product is manufactured to comply with recommended purity specifications given by the Joint FAO/WHO Expert Committee on Food Additives (JECFA), and conforms with the recommended specifications of the Food Chemical Codex for food enzymes.

Purity criteria:	Total plate count	< 50 000 CFU per g
	Yeasts & Moulds	< 30 CFU per g
	Total Coliforms	< 30 CFU per g
	Salmonella	absent in 25 g
	Escherichia coli	absent in 25 g
	Heavy Metals (as Pb)	< 30 ppm
	Lead	< 5 ppm
	Arsenic	< 3 ppm
	Cadmium	< 0.5 ppm
	Mercury	< 0.5 ppm
Special diet information:	Kosher:	Certified
	Halal:	Certified
	Vegan/Vegetarian:	enzyme product or any constituents are not of animal origin

Certification: WeissBioTech GmbH has a certified quality management system according to ISO 9001:2015 and a certified Food Safety Management System according to FSSC 22000 incl. HACCP, which are reviewed in regular audits.

Made by WeissBioTech GmbH, Germany

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