



NATUZYM® BE Ultra

Product Data Sheet

Date of issue: 29 July 2022

Acid stable pectinase for red berry processing

Description: NATUZYM® BE Ultra is a highly concentrated, acid stable pectinase produced from a selected strain of *Aspergillus niger*. NATUZYM® BE Ultra is used to produce red juices, especially from acidic berries like Blackcurrant, Raspberry, Cranberry or Blueberry. Added after fruit crushing, it enables a fast viscosity decrease and a strong extraction of juice with high anthocyanin content. Added into the juice, the pectin degradation is fast and complete. The product has no b-glucosidase side activity decreasing the red colour.

Properties: Enzyme: pectinase IUBMB: 4.2.2.10
Activity: >650 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 Ultra is a pectinase that has been specially developed for red berry processing.

Conditions of use: NATUZYM® BE Ultra is working at low pH and up to 60 °C. It can be added at the crushing stage, or directly into the juice.

Application at 50-55 °C for 1 to 2h	Dosage in g per ton of pulp	Dosage in g per hl Juice
Blackcurrant	125 – 200 g/ton	2,5 – 3,5 g/ hl
Raspberry	85 – 125 g/ton	1,2 – 2,5 g/ hl
Cranberry	125 – 175 g/ton	1,5 – 2,5 g/ hl

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 Ultra Ultra is stabilised with glycerol.

Packaging and storage: NATUZYM® BE Ultra 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 the shelf-life is 24 months.



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

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

To the best of our knowledge, the information contained herein is accurate and complete. However, nothing herein contained shall be construed to imply any warranty or guarantee.

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