



NATUZYM® DP Ultra

Product Data Sheet

Date of issue: 9 August 2022

Concentrated pectinase for fruit juice depectinisation

Description: NATUZYM® DP Ultra is a concentrated pectinase produced from a selected strain of *Aspergillus niger*. NATUZYM® DP Ultra has been specially developed for fast depectinisation of fruit juices. The product contains different pectinases such as pectin lyase, pectin methylesterase and polygalacturonase, as well as side activities required for pectin hydrolysis before juice clarification and concentration.

Properties: Enzyme: pectin lyase IUBMB: 4.2.2.10
 Activity: >600 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® DP Ultra is a pectinase that has been specially developed for fruit juice depectinisation.

Conditions of use: NATUZYM® DP Ultra pectinase is added after pasteurization and cooling of the fruit juice, during filling of the depectinisation tank.

Application	Dosage	Recommendation
Fruit single strength juice	2-3 g/hl	1-2 hours 50-55 °C
Pre-concentrate	4-6 g/hl	1-2 hours 50-55 °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® DP Ultra is stabilised with glycerol.

Packaging and storage: NATUZYM® DP 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 optimum 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.



NATUZYM® DP Ultra

Product Data Sheet

Date of issue: 9 August 2022

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
	Total Coliforms	< 30 CFU per g
	Yeast and moulds	< 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.

NATUZYM®, DELTAZYM®, and DELTABREW® are registered trademarks of WeissBioTech GmbH. Our technical advice on the uses of our products is given without obligation. WeissBioTech is not responsible for the application and processing of the products by the customer or any third party. The customer is solely liable to comply with the applicable laws and regulations, and intellectual property rights of third parties. This document contains product specifications that may be altered without prior notice.