



NATUZYM® Extra

Product Data Sheet

Date of issue: 15 September 2022

Pectinase complex for advanced extraction in apple and pear juice

Description: NATUZYM® Extra is a pectinase complex produced by fermentation of selected

strains of Aspergillus niger. NATUZYM® Extra contains a broad range of different activities such as pectin lyase, polygalacturonase, pectin esterase, rhamnogalacturonase and arabanases, necessary for pectin viscosity reduction, improving juice extraction in a process with decanter. NATUZYM® Extra also improves clarification and ultra-filtration of the extracted juices. It can also be used for apple pomace treatment and extraction of a second juice with a press.

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® Extra is a pectinase that has been specially developed for advanced

extraction in apple and pear juice and the prevention of araban haze formation

after concentration.

Conditions of use: NATUZYM® Extra is added after hot break and cooling of apple mash, or to the

pomace at 55°C maximum. A good homogenisation of enzyme is necessary for

better efficiency.

Application:	Dosage	Recommendation
Fruit single strength juice	2-3 g/hl	1-2 hours 50-55°C
Pre-concentrate	3-5 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® Extra is stabilised with glycerol and is preserved with minor amounts

of sodium benzoate and potassium sorbate.

Packaging and storage: NATUZYM® Extra is available in 25 kg polyethylene drums or IBCs. The product is

best stored in the original and unopened packaging under refrigerated conditions $(4-8\,^{\circ}\text{C})$ 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.





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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</td>

 Lead
 < 5 ppm</td>

 Arsenic
 < 3 ppm</td>

 Cadmium
 < 0.5 ppm</td>

 Mercury
 < 0.5 ppm</td>

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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This document contains product specifications that may be altered without prior notice.