



NATUZYM® MAX Extra

Product Data Sheet

Date of issue: 12 August 2022

Concentrated pectinase for apple and pear maceration

Description: NATUZYM® MAX Extra is a pectinase preparation produced from selected strains of *Aspergillus niger*. NATUZYM® MAX Extra is a powerful macerating pectinase that has been specifically developed for the hydrolysis of pectin in apples and pears, efficiently increasing press capacity and juice yield without the risk of over-maceration. NATUZYM® MAX Extra contains pectin methylesterase and polygalacturonase required for ideal apple and pear maceration. It can be used at ambient temperature for the maceration of apples and pears processed in clear juice and concentrate.

Properties: Enzyme: pectin methylesterase IUBMB: 3.1.1.11
 Activity: >3000 PME 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® MAX Extra is a mash pectinase for apple and pear juice and concentrate processing.

Conditions of use: NATUZYM® MAX Extra is added with a metering pump during the fruit crushing to ensure optimal mixing within the pulp. In this condition, stirring is not necessary.

Application	Dosage	Recommendation
Apple and pear processing	50 – 100 g/t	30-60 min at ambient temperature (15-30 °C)

GM Status: The product and its constituent enzymes are not genetically modified. Enzyme proteins are produced by fermentation of self-cloned 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® MAX Extra is stabilised with glycerol.

Packaging and storage: NATUZYM® MAX 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 °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® MAX Extra

Product Data Sheet

Date of issue: 12 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
	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:
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.