



NATUZYM® MAX Ultra

Product Data Sheet

Date of issue: 9 August 2022

Concentrated pectinase for apple and pear maceration

Description: NATUZYM® MAX Ultra is a pectinase produced from a selected strain of *Aspergillus niger*.
 NATUZYM® MAX Ultra is a powerful macerating enzyme that has been specially developed for hydrolysis of the soluble pectin in apples and pears, increasing press capacity and juice yield throughout the season.
 NATUZYM® MAX Ultra contains different pectinase activities such as pectin lyase, pectin methylesterase and polygalacturonase required for apple and pear maceration. The product can be used at ambient temperature for the maceration of apples and pears processed in clear juice and concentrate.

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® MAX Ultra is a pectinase that has been specially developed for fruit maceration.

Conditions of use: NATUZYM® MAX Ultra 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	40–70 g/ton	45–60 min at ambient temperature (15–20 °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® MAX Ultra is stabilised with glycerol.

Packaging and storage: NATUZYM® MAX 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 storage 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

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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