



NATUZYM® PME

Product Data Sheet

Date of issue: 9 August 2022

Purified pectin methylesterase for fruit firming

Description: NATUZYM® PME is a purified concentrated pectin methylesterase produced from a selected strain of *Aspergillus niger*. NATUZYM® PME has been developed for fruit firming in general, but in particular for fruit preparations containing strawberry, raspberry, or tropical fruit. After fruit treatment, mouthfeel, fruit identity and consistency are maintained throughout the process of fruit preparations before addition in dairy or bakery products. NATUZYM® PME has very low pectin hydrolysing side activities.

Properties: Enzyme: pectin methylesterase IUBMB: 3.1.1.11
 Activity: >3000 DM 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® PME is a pectin methylesterase developed for fruit firming for fruit preparation processes.

Conditions of use: NATUZYM® PME can be directly sprayed on the fruit pieces, or fruit pieces are dipped into an enzyme solution containing calcium, sugar and other ingredients used for fruit preparations. The enzyme is active between 10 and 50 °C and pH 3.5 – 5.5.

Application	Dosage	Recommendation
Sprayed on fresh fruit before Instant Quick Freezing	kg per ton of fruit	Holding time 5-20 min ambient Temperature
Fresh or frozen fruit or fruit pieces dipped into the enzyme solution Fruit sauce mixed with the enzyme	Solution of 0.5-1kg + calcium 0.2-0.4% pH 4.5 (+citric acid) per ton of fruit	Holding time 12-24 hours < 15 °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® PME is stabilised with glycerol.

Packaging and storage: NATUZYM® PME 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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