



NATUZYM® SF

Product Data Sheet

Date of issue: 1 October 2022

Enzymatic complex for stone or tropical fruit processing

Description: NATUZYM® SF is a pectinase complex derived from various strains of microorganisms. The product has been especially developed for puree or juice extraction from fruits such as peaches, plums, apricots, mangos or guavas with the decanter technology. NATUZYM® SF contains a broad range of side activities like pectin lyase, polygalacturonase and hemicellulase. These enzyme activities are required for the degradation of fruit cell wall compounds released after hot break. NATUZYM® SF increases the juice yield and improves the clarification and the ultra-filtration flux rate of juices from fruits described above.

Properties:

Enzyme: pectin lyase	IUBMB: 4.2.2.10
Activity: >450 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® SF is a pectinase complex for stone or tropical fruit processing.

Conditions of use: NATUZYM® SF must be added to the mash after cooling at 50-55°C and stirred for good mixing.

Application	Dosage	Recommendation
Stone fruits maceration after blanching	75-100 g/ton	60-90 min
without blanching	100-150 g/ton	60-90 min

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® SF is stabilised with glycerol and preserved with sodium benzoate and potassium sorbate.

Packaging and storage: NATUZYM® SF 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.



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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
	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.

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