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Distributor**

## PEKTOZYME™ Mash



***A robust pectinase preparation designed for fruit maceration and cell wall degradation in olive oil extraction.***

### **Benefits**

- Increased extraction for higher oil yields
- Reduce paste viscosity for better separation of oil droplets
- Achieve more efficient decanting and filtering for faster clarification
- Water soluble and can be removed during oil-water separation phase or with the pomace, thereby reducing oil in waste water
- Improve production process with less strain on equipment
- Produced from non-genetically modified strains of *Aspergillus niger* and is suitable for the production of organic olive oil processing

### **Application**

Add **PEKTOZYME Mash** directly at the mill or to the malaxer, together with talc if desired. Allow for a contact time of 45 – 60 minutes at 30 – 35 °C (86 - 95 °F).

Recommended Dose Rate: 200 – 500 g/ton of fruit

*Dose rates should be adjusted up for low maturity fruit.*

Active at processing temperatures of 20 – 55 °C (70 - 130 °F) and at the pH range of 3.0 – 5.0.



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