



NATUZYM® DP ULTRA

Application Data Sheet

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Concentrated pectinase for fruit juice depectinisation

Description: NATUZYM® DP ULTRA is a concentrated pectinase produced from a selected classical strain of *Aspergillus niger*.
NATUZYM® DP ULTRA product has been specially developed for fast depectinisation of fruit juices. The product contains different pectinases such as pectinlyase, pectinmethylesterase and polygalacturonase, and side activities required for pectin hydrolysis before juice clarification and concentration.

Regulatory: NATUZYM® DP ULTRA is manufactured to comply with recommended purity specifications given by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and conforms to Food Chemical Codex recommended specifications for Food Enzymes.

Conditions of use: NATUZYM® DP ULTRA pectinase is added after pasteurisation and cooling of the fruit juice, during filling of the depectinisation tank.

Application	Dosage	Recommendation
Fruit single strength juice	2-3 g/hl	1-2 hours
Pre-concentrate	4-6 g/hl	50-55 °C

Packaging and Storage: NATUZYM® DP ULTRA is available in 25 kg polyethylene drums or 1000 kg IBC. The product is best stored in the original and unopened packaging under refrigerated conditions (at 4–8 °C), in order to retain maximum activity during storage.

Safety and caution: Enzyme products need to be handled with care. Please consult the separately available Safety Data Sheet for further information.

Made by WeissBioTech GmbH, Germany

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