

# HAZYME C

MADE WITH TECHNOLOGY BY 

**Product Description:** Apples contain starch at the beginning of season. The starch content decreases as the season progresses and apples ripen. Starch is present as granules in apple juice: it must be gelatinized during pasteurization at a temperature above 85 °C before being hydrolyzed. If starch is not broken down, it may retrograde and give a haze in the juice that could precipitate in concentrate.

HAZYME C is has been developed especially for starchy apple juice clarification. It contains the right balance of specific amylases and glucoamylase stable in apple juice. Its application after starch gelatinization and juice cooling down, results in the total breakdown of soluble starch in glucose, avoiding haze formation.

**Product Applications** HAZYME C is used in apple juice during the depectinisation after the heat treatment needed for gelification of starch.

**Directions:** HAZYME C is easy to use. It must be added either directly or with a metering pump during the filling of the tank. Just before use, to ensure adequate mixing, it should be diluted in 10 to 20 times its volume of water.

| Application           | Dosage    | Time   |
|-----------------------|-----------|--|
| Apple Depectinisation | 12 ml/BBL | Pre-dilute in water 10X its own weight<br>3 - 6 hours at 15-20 °C (59-68 °F) |

## Product Specs:

Hold product at 4-8 °C.

Stable for 12 months.

Contains Sodium Benzoate

This product is not a GMO