



Application Data Sheet

DSM Food Specialties B.V.

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RAPIDASE® FP SUPER

Pectinmethylesterase for fruit firming

BENEFITS

- Structural improvement.
- Improved mouth feel.
- Application for various points in the production process.

PRODUCT DESCRIPTION

RAPIDASE® FP SUPER is a liquid purified pectinmethylesterase from a classical strain of *Aspergillus niger*.

FUNCTION

Fruit preparations which are added to dairy products or filling pastry must have special characteristics such as fruit integrity, firmness and stability of the dispersing phase of the preparation. This can be obtained partially with calcium addition but this can be much improved by enzymatic treatment with a Pectin Methylesterase. Application of this enzyme on whole fruit or fruit pieces allows the demethylation of fruit endogenous pectin *in situ*. The demethylated pectin jellifies at low pH with calcium ions present or added to the fruit, promoting fruit firmness.

RAPIDASE® FP SUPER allows for the improvement of fruit firmness, viscosity and mouth feel of fruit preparations, jams, sauces, fruit cubes or slices.

APPLICATION AND RECOMMENDED DOSE RATES

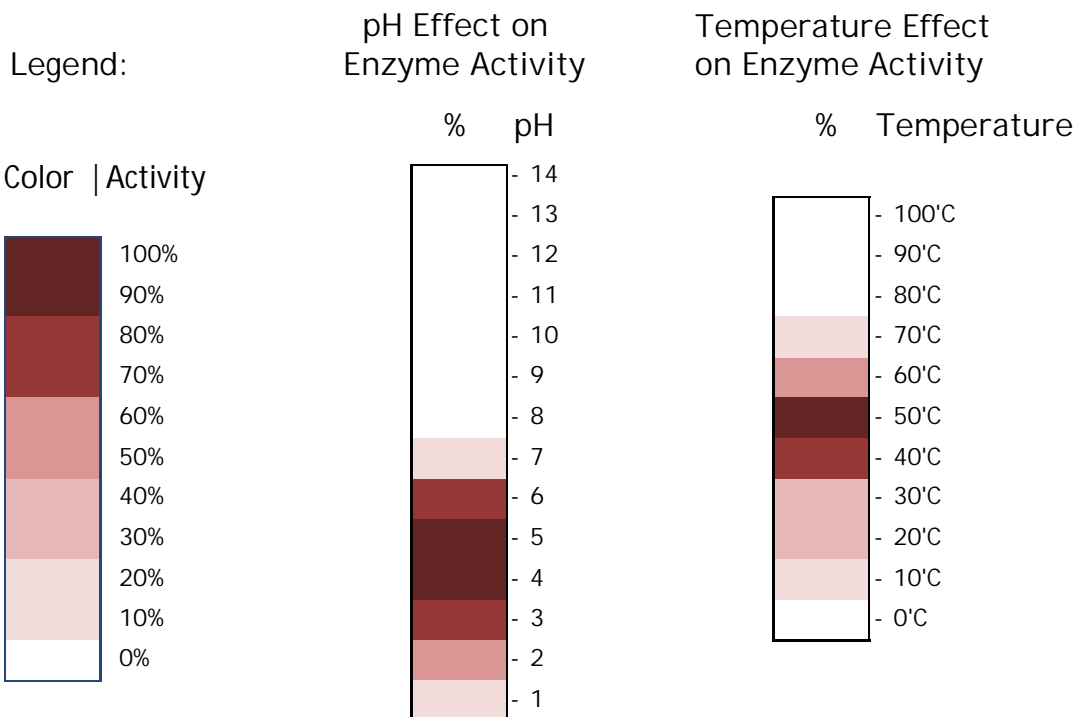
RAPIDASE® FP SUPER is easy to use. Conditions are described in the table below. They depend on the type of process.

Application	Dosage	Recommendation
strawberry raspberry apple tomato tropical fruit	<u>In continuous process:</u> The fruit will be put into enzyme solution at 1.0% with calcium chloride or calcium lactate at 1.0%. This solution can be buffered at pH 4.5 with citric acid.	Holding time 1 to 2 minutes at 40°C.
	<u>In batch process:</u> The fruit will be put into enzyme solution containing 0.5 kg to 1.0 kg per ton of fruit with calcium chloride or calcium lactate at 0.2 to 0.4%. This solution can be buffered at pH 4.5 with citric acid.	Holding time 20 to 30 minutes at 40°C.
	<u>Puree process:</u> The fruit will be put into enzyme solution containing 0.5 kg to 1.0 kg per ton of fruit with calcium chloride or calcium lactate at 0.2 to 0.4%. This solution can be buffered at pH 4.5 with citric acid.	Holding time 20 to 30 minutes at 40°C.

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Date of Issue: November 11, 2014



TECHNICAL SERVICE

This product was developed by our dedicated team of experts. We can help you maximize the efficiency of your process by utilizing our extensive biochemical knowledge and many years of enzyme experience. Please contact your local DSM Food Specialties technical sales representative to receive additional information on meeting your needs.

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