



APPLICATION DATA SHEET

DSM Food Specialties B.V.

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RAPIDASE[®] PEP

for the apple pulp processing to produce „naturally cloudy” juice

PRODUCT DESCRIPTION

RAPIDASE[®] PEP is a liquid pure pectinmethylesterase from self-cloned strain of *Aspergillus niger*

FUNCTION

RAPIDASE[®] PEP is a **pure pectinmethylesterase** obtained especially for the apple pulp processing to produce „naturally cloudy” and stable apple juices. The use of Rapidase PEP improves the process, gives higher quantity of cloudy juice, boosts production in the industrial plant and facilitates, obtaining more acceptable juice by the final customer.

APPLICATION

RAPIDASE[®] PEP is easy to use. Conditions are described in the below. They depend on the type of process.

Active from: 10 to 50°C - pH 3.5 to 5.5

Dosage: from 50 to 75 g/t

TECHNICAL SERVICE

Please contact your local DSM Food Specialties technical sales representative to receive additional information on meeting your needs.

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