

Enzymes in Tomato Applications



TOMATO PASTE THICKENING

Consumer interest in natural products is growing, and fruit is among the most delicious foods in a healthy and natural diet. Maintaining a natural and appealing appearance in fruit preparations can be challenging, but improving the quality and reducing waste from fruit raw materials makes good business sense.

ENZYMES	BENEFITS
Novoshape [®]	<ul style="list-style-type: none"> • Significantly higher viscosity • Starch replacement • Better mouthfeel • Significantly lower spreadmeter reading • Reduced syneresis

SEEDS CLEANING

Completely or partially de-pulped seeds can be processed enzymatically to achieve fast & efficient cleaning.

ENZYMES	BENEFITS
Pectinex [®] Ultra SP-L	<ul style="list-style-type: none"> • Shorter cleaning time • Higher consistency from batch to batch • Elimination of off-flavors caused by improper/ over water soaking. • No adverse effect on overall seed quality
Pectinex [®] Ultra Tropical	<ul style="list-style-type: none"> • Ability to process more seeds during the peak season • Improved seed cleaning at cold temperatures, i.e. at 10°C or less • Cleaner waste stream • Prevention of damaged or spoiled seeds

VISCOSITY REDUCTION

Completely or partially de-pulped seeds can be processed enzymatically to achieve fast & efficient cleaning.

ENZYMES	BENEFITS
Viscozyme [®] L	<ul style="list-style-type: none"> • Low energy consumptions • Evaporation optimization
Pectinex [®] Ultra SP-L	<ul style="list-style-type: none"> • Cleaner equipment • Better homogenized

CLEANING OF EQUIPMENTS

Residual tissues and pectins increase stickiness onto the equipment during the production. Enzyme cleaning is easy to implement during scheduled maintenance and allows water savings.

ENZYMES	BENEFITS
Pectinex [®] Ultra Tropical	<ul style="list-style-type: none"> • Avoid fouling at the Plate Heat Exchangers
Ultimase [®] BWL 40	<ul style="list-style-type: none"> • Reduce water washing consumption • Reduce the use of chemicals

LYCOPENE EXTRACTION

Increase your lycopene recovery from the peel fraction of the tomato processing waste using this pectinase-cellulase complex formulation.

ENZYMES	BENEFITS
Pectinex [®] Ultra Tropical	<ul style="list-style-type: none"> • Process optimization • Yield increase

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