PECLYVE®

FOR FRUIT & VEGETABLES PROCESSING

A wide range of GMO-free enzymatic solutions to increase yield and capacity, to speed up the processes and to improve the quality of your products (from pome fruit, berries, stone & tropical fruit, citrus...).

MACERATION & LIQUEFACTION

JUICE CLARIFICATION

FILTRATION IMPROVEMENT

TEXTURE PRESERVATION

ENZYMATIC PEELING

OIL EXTRACTION

HAZE PREVENTION OR STABILIZATION

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PECLYVE® FOR FRUIT & VEGETABLES PROCESSING

POME FRUIT	STANDARD RECOMMENDATION	DOSAGE g/ton	RECOMMENDATION FOR DIFFICULT RAW MATERIAL	DOSAGE g/ton
Mash treatment (Bucher or Belt press)	PECLYVE PR	50-70		
Mash treatment (centrifugal process)	PECLYVE LI	200-400	PECLYVE HR	200-400
Pomace treatment	PECLYVE LI	100-200	PECLYVE HR	200-400
Protein stabilization	PECLYVE UF PLUS	30-60		
Cloudy juice (NFC)	PECLYVE CJ	10-20	PECLYVE VRC	10-20
Juice clarification (depectinisation)	PECLYVE CP	20-40	PECLYVE 360	20-40
Juice clarification (starch hydrolysis)	AMYLYVE TC SUPER	10-30		
Haze prevention	PECLYVE JHP	50-200	PECLYVE HR	50-200
Filterability improvement	PECLYVE A 32	20-40	PECLYVE FILTRATION	30-60
Membrane unclogging with juice	PECLYVE FILTRATION	20-50		
Membrane cleaning	PECLYVE BRB4	1-2% in CIP		

BERRIES, COLORED FRUIT & GRAPES	STANDARD RECOMMENDATION	DOSAGE g/ton	RECOMMENDATION FOR DIFFICULT RAW MATERIAL	DOSAGE g/ton
Juice and colour extraction	PECLYVE 360	100-300	PECLYVE COLOR	100-200
Juice clarification	PECLYVE CRA	100-300	PECLYVE BE1	100-300
Protein stabilization	PECLYVE UF PLUS	50-100		
Filtration improvement	PECLYVE A32	40-100	PECLYVE FILTRATION	30-50
Acidic red berries (extraction & clarification)	PECLYVE BE1	200-400		
Membrane unclogging with juice	PECLYVE FILTRATION	40–80		
Membrane cleaning	PECLYVE BRB4	1-2% in CIP		

STONE & TROPICAL FRUIT	STANDARD RECOMMENDATION	DOSAGE g/ton	RECOMMENDATION FOR DIFFICULT RAW MATERIAL	DOSAGE g/ton
Peach & apricot & tropical fruit puree	PECLYVE SF + AMYLYVE TC SUPER	20-100 + 5-30		
Peach & apricot & tropical fruit clear juice	PECLYVE 360 + AMYLYVE TC SUPER	100-250 + 5-30	PECLYVE A 32 SUPER + AMYLYVE TC SUPER	20-50 + 5-30
Enzymatic peeling (peach,..)	PECLYVE CP	1-4% in solution		
Banana clear juice	PECLYVE 360 + AMYLYVE TC SUPER	20-100 + 5-30		
Pineapple juice	PECLYVE PINEAPPLE	100-200		

CITRUS PROCESSING	STANDARD RECOMMENDATION	DOSAGE g/ton	RECOMMENDATION FOR DIFFICULT RAW MATERIAL	DOSAGE g/ton
Juice clarification	PECLYVE CITRUS CLAR	80-150		
Cloudy stable juice	PECLYVE CJ	10-20	PECLYVE VRC	10-20
Citrus pulp wash	PECLYVE 360	20-40		
Citrus essential oil recovery	PECLYVE 360	100-200		
Ultrafiltration improvement	PECLYVE FILTRATION	30-50		
Citrus peeling	PECLYVE CP	1-4% in solution	PECLYVE 360	1-3% In solution

OTHER FRUIT & VEGETABLES APPLICATIONS	STANDARD RECOMMENDATION	DOSAGE g/ton	RECOMMENDATION FOR DIFFICULT RAW MATERIAL	DOSAGE g/ton
Fruit firming	PECLYVE PME 900	1000-2000		
Sauce consistancy	PECLYVE PME PLUS	2000-4000		
Clarification by flottation (French cider)	PECLYVE PME PLUS	10-20	PECLYVE PME 900	5-10
Membrane enzymatic cleaning (CIP)	PECLYVE BRB4	1-2% in CIP		
Olive oil extraction	PECLYVE A32 SUPER	200-300	PECLYVE A32 SUPER + PECLYVE HR	200-300 + 50-150
Vegetables juice production (carrot, onion ...)	PECLYVE LI	200-400		
Seed cleaning	PECLYVE 360	0.5-1% in solution		

The information stated in this document is to be regarded as a faithful transcription of our knowledge to date. It cannot – in any case – be considered as any contractual commitment and it is up to the client to make sure that the use of any related product complies with any current legislation applicable to his professional sector and country. We reserve the right to change content of this document without prior notice.

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