



ENZYMES FOR FRUIT AND VEGETABLE PROCESSING



Since the '80s, Soufflet Biotechnologies has been acquiring unique expertise in developing and producing its own range of pectinases. Pectlyve® and Lyvapect enable fruit and vegetable industrials to improve their processes, such as:



Maceration and complete liquefaction



Improving yield of juice and extraction capacity (press or decanter)



Viscosity reduction



Quicker clarification of juice



Increased filtration rates



Membrane performance restored



Haze elimination, prevention or stabilization



Preservation of the texture of fruit



Enzymatic peeling



Improved oil extraction yields



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| POME FRUITS | AMYLYVE TC SUPER | PEARLYVE PLUS LIQUIDE | PECLYVE A32 | PECLYVE CP | PECLYVE FREERUN | PECLYVE LI/ LIF PLUS | PECLYVE PME PLUS | PECLYVE PR | PECLYVE UF + |
|---|------------------|-----------------------|-------------|------------|-----------------|----------------------|------------------|------------|--------------|
| MASH treatment - Bucher or belt press | | | | | ● | | | ● | |
| LIQUEFACTION - Decanter process | | | | | | ● | | | |
| DEPECTINISATION for juice clarification | | | | ● | | | | | |
| STARCH DEGRADATION of juice | ● | | | | | | | | |
| JUICE FILTRATION FLOW RATE IMPROVEMENT | | | ● | ● | | | | | ● |
| HAZE PREVENTION | | ● | ● | | | | | | |
| CLARIFICATION BY FLOTATION for cider production | | | | | | | ● | | |

| CITRUS | PECLYVE CP | PECLYVE LVG | PECLYVE CITRUS CCL | LYVAPECT CITRUS MAX |
|---------------------|------------|-------------|--------------------|---------------------|
| PULP and CORE WASH | | ● | | |
| CITRUS PEEL DRYING | | | | ● |
| JUICE CLARIFICATION | ● | | ● | |
| CITRUS OIL RECOVERY | ● | | | |

| BERRIES AND GRAPES | PECLYVE EXTRA COLORPRO | PECLYVE CRA (CRAN-BERRIES) | PECLYVE FRACID | PECLYVE PR | PECLYVE CP |
|----------------------------|------------------------|----------------------------|----------------|------------|------------|
| JUICE EXTRACTION | | ● | ● | ● | |
| COLOR AND AROMA EXTRACTION | ● | ● | ● | ● | |
| JUICE CLARIFICATION | | | ● | ● | ● |
| FILTRATION ENHANCEMENT | | | | | ● |

| STONE & TROPICAL FRUITS | PECLYVE SF | PECLYVE PINEAPPLE | PECLYVE PR | PECLYVE LI | PECLYVE CP |
|------------------------------------|------------|-------------------|------------|------------|------------|
| STONE FRUIT CONCENTRATE | ● | | ● | | |
| PINEAPPLE JUICE FILTRATION | | ● | | | |
| TROPICAL FRUIT JUICE CLARIFICATION | | | ● | ● | |
| ENZYMATIC PEELING | | | | | ● |

| OTHER FRUIT & VEGETABLE APPLICATIONS | PECLYVE NATURAL | PECLYVE LI/ LIF PLUS | PECLYVE PME 900 | PECLYVE A32 SUPER | PECLYVE BR B4 | PECLYVE TA |
|--------------------------------------|-----------------|----------------------|-----------------|-------------------|---------------|------------|
| PROCESSED FRUIT FIRING | | | ● | | | |
| VEGETABLE EXTRACTION | ● | ● | | | | |
| OIL RECOVERY | | | | ● | | |
| MEMBRANE CLEANING | | | | | ● | ● |

Standard packaging: 25Kg

We are also able to develop tailor-made products on request

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