





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. Peclyve® 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
- Enzymaticpeeling
- Improved oil extraction yields





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POME FRUITS	AMYLYVE TC SUPER	PEARLYVE PLUSLIQUIDE	PECLYVE A32	PECLYVE CP	PECLYVE FREERUN	PECLYVE LI/ LIF PLUS	PECLYVE PMEPLUS	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 FIRMING			•			
VEGETABLE EXTRACTION	•	•				
OIL RECOVERY				•		
MEMBRANE CLEANING					•	•

Standard packaging: 25Kg

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

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