

# The right enzyme for your fruit application

Whether you are producing a regular or organic juice, an indulgent apple juice or a healthy super fruit juice, the DSM Rapidase® range of enzymes will help you to create tasty, nutritional, high quality fruit and vegetable products, in line with important global certification standards and in the most efficient and profitable way.



## Apple juice concentrate

Decreasing price levels for apple juice concentrate, are making the reliability and efficiency of apple juice production ever more important. The challenge for juice processors is to achieve consistently high yields and robust processing, despite the varying quality of raw materials and ensure maximum throughput during peak season. DSM's Rapidase® Smart Plus range of fruit processing enzymes addresses these challenges, delivering a consistent, high quality, crystal clear apple juice.



## Organic apple juice

Organic fruit juices are gaining popularity amongst today's more health focused consumer. These consumers generally prefer a great tasting, juice with a high nutritional value, which is free from allergens and preservatives. DSM's Rapidase® organic range of juice processing enzymes help you to cater to these needs in the most efficient and profitable way.



## Colored berry juice

The juice of colored fruits like blackcurrants, sour cherries, cranberries and pomegranates is appreciated by consumers for its vibrant color and health benefits linked to high antioxidant and anthocyanin content. For this reason, the juice consumption of these super fruits is growing at a fast pace. DSM's Rapidase® Smart Color and Rapidase® Pro Color enzymes have been specially developed for efficient processing of berry juices and do not contain side-activities that break down anthocyanin, ensuring the release of all of the fruit's vibrant color and antioxidants.



## Fruit texturizing

Consumers prefer food with an authentic look, taste and texture, in which individual ingredients can be clearly recognized and no artificial ingredients are used. Like no other food ingredient, fruit and vegetable pieces convey the sensation of authenticity and indulgence in new food products like beverages, yogurt and baked goods. DSM's Rapidase® PEP enzymes and Rapidase® FP Super enzymes ensure that these fruit and vegetable pieces are kept firm and appealing, even after mechanical and thermal treatment, improving the overall sensory experience of the product.

Application	Enzyme products	Rapidase® Smart Plus	Rapidase® Press	Rapidase® Power	Rapidase® C80 Max	Rapidase® Fiber	Hazyme® DCL	Rapidase® Pro Color	Rapidase® Smart Color	Rapidase® FP-Super	Rapidase® PEP	Rapidase® Sensation
<b>Apple juice</b>	Juice extraction - Horizontal / belt press	•	•									
	Juice extraction - Decanter		•	•								
	Juice extraction - Cloudy juice									•	•	
	Juice extraction - Pomace pectin recovery									•	•	
	Clarification - Depectinization			•	•							
	Clarification - Starch degradation						•					
	Ultrafiltration - Filtration flux improvement			•								
	Ultrafiltration - Filter cleaning					•						
<b>Colored fruit</b>	Juice extraction			•				•	•			
	Color and antioxidant extraction			•				•	•			
	Clarification - Depectinization			•				•	•			
	Ultrafiltration - Filter cleaning					•						
<b>Indulgence enhancement</b>	Fruit firming									•	•	
	Sauce consistency									•	•	
	Flavour enhancement											•
<b>Other fruits and vegetables</b>	Stone fruit puree production					•						
	Vegetable juice extraction					•						
	Olive oil extraction					•						
	Stone fruit clear juice production					•						
	Pineapple mill juice					•						
	Pear juice extraction					•						
	Tomato seed cleaning				•							
	Orange juice concentration				•							
	Citrus essential oil recovery				•							
	Citrus peel juice extraction			•	•							
	Citrus segment skin removal			•	•							
	Lemon juice clarification							•	•			

## DSM Food Specialties - Enabling Better Food for Everyone

DSM Food Specialties is a leading global supplier of food enzymes, cultures, bio-preservation, taste and health ingredients. We want to help make existing diets healthier and more sustainable and are driven to help create foods that people around the world can truly enjoy without compromises. Everywhere - every day we work to enable our customers to respond faster with better food - for everyone.

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