



PECTINOL[®]

for clearer juice, richer sparkle, greater yield

Wouldn't you like to see your fruit juices take on a clear, glowing sparkle and have better sales appeal? You can do it with the help of PECTINOL natural enzymes. Many untreated fruit juices have a characteristic cloudy appearance that persists even after repeated filtering—a phenomenon usually caused by millions of tiny, suspended pulp particles that do not settle because of the protective colloidal action of pectin. PECTINOL enzymes hydrolyze such pectins, the protective-colloid action is destroyed, and the suspended particles settle and make filtration easy.

PECTINOL action on fruit pectins can be helpful in many ways. When mixed directly with crushed grapes or berries, PECTINOL promotes the breakdown of the fruit structure, facilitates pressing, increases the yield of juice, improves color extraction, and speeds filtration. In preparing juice concentrates, PECTINOL prevents premature gelation during evaporation—when the fruit pectins are

hydrolyzed with PECTINOL, the juice evaporates uniformly without tending to gel as the water content is lowered. Burning on heating coils is also reduced.

PECTINOL enzymes have been used in preparing juices, extracts, concentrates, purees, jellies, and marmalades from apples, grapes, oranges, prunes, dates, apricots, pears, strawberries, cranberries, blackberries, cherries, grapefruit, lemons, limes, and many other fruits.

Write to Dept. SP-22 for samples and technical literature.



Chemicals for Industry

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