

## **Pectolytic enz'ymes in producing mango juice**

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### **Abstract**

Commercial pectolytic enzyme preparations from various sources exhibited different modes of activity when used on a mango mash substrate. At a specific temperature and dose, two types of reaction were observed. One type of reaction resulted in rapid viscosity drop, but the products were unstable on standing. The other type showed an initial viscosity rise followed by a gradual drop. The latter pulps were cloud-stable on standing and quite viscous. To improve the cloud-stability of the concentrate prepared from the liquefying enzymes, the concentrate was cutback with the macerated pulp. Yield was improved in both treatments but was more pronounced with the macerating enzymes. Keywords: pectolytic enzymes, mango juice production, liquefying enzymes