

# ANC ENZYME SOLUTIONS PTE LTD

20 Cecil St, #14-01 Equity Plaza, Singapore, 049705, Phone/Fax + 6566185774 Email: sales@ancenzymes.com

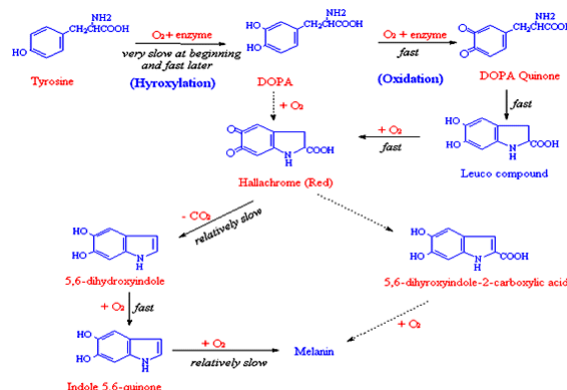
## ORase™ VF

### Introduction:

Enzymatic browning is one of the most devastating reactions for many exotic fruits and vegetables, in particular tropical and subtropical varieties. It is estimated that major percent losses in fruit occur as a result of enzymatic browning. Browning can also adversely affect flavour and nutritional value. Such losses have prompted considerable interest in understanding and controlling phenoloxidase enzymes in foods.

Lettuce, other green leafy vegetables, potatoes and other starchy staples, such as sweet potato, breadfruit, yam, mushrooms, apples, avocados, bananas, grapes, peaches, and a variety of other tropical and subtropical fruits and vegetables, are susceptible to browning and therefore cause economic losses for the agriculturist.

These losses are greater if browning occurs closer to the consumer in the processing scheme, due to storage and handling costs prior to this point. The control of browning from harvest to consumer is therefore very critical for minimizing losses and maintaining economic value to the agriculturist and food processor.



### Physical & Chemical Properties of ORase™ VF:

ORase™ VF is a combination of specialty anti-oxidants and is specifically designed to limit the browning reaction in Fruits & Vegetables.

Appearance : Translucent Blue-Green Liquid  
Odour : Slight fermentation odour  
pH of 1% Solution : 5.2±0.5

### Dosage & Method of Application:

ORase™ VF has to be dissolved in water at a 1:10000 ratio and used as a spray solution for treating Fresh Fruits & Vegetables. In applications like fruit pulp manufacture, it is advised to add ORase™ VF to the fruit at the time of pulping.

Typically 10g of ORase™ VF is dissolved in 100Kg of water and this solution can be used to soak or spray 100 Kg of Fruits & Vegetables.

### Storage & Shelf life:

ORase™ VF has to be stored at a cool & dry place. Temperature of 10-20°C is ideal. Product is recommended to be used within 6 months from the date of manufacture.