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TECHNICAL DATA SHEET

TDS-ENZ025-EN · REV. 02 · 2026-11-03

Pectinase Enzyme Powder 30000u/g

Food grade pectinase powder, 30000u/g, for juice, wine and plant extraction.

SKU **ENZ025** CATEGORY **PECTINASE** CAS **9032-75-1** GRADE **FOOD & INDUSTRIAL**

Food grade · Not restricted for transport · Produced by submerged fermentation

DECLARED ACTIVITY	SHELF LIFE	FORM	DOSAGE
30000u/g	**12 months**	**Light Yellow Powder**	**0.3-1.0 kg/ton**
as stated in the specification	sealed, see storage below	appearance of the product	per ton dry raw material, juice and vegetable processing

SPECIFICATION

IDENTITY		
Product name	Pectinase	Typical
CAS No.	9032-75-1	Typical
ACTIVITY		
Enzyme activity	**≥ 30,000 U/g**	Spec
PHYSICAL		
Appearance	**Light yellow or light brown powder**	Spec
Package forms	Bottle, Bag, Aluminum Foil Bag	Typical
PURITY AND HYGIENE		
Heavy metals	< 30 mg/kg	Spec
Lead (Pb)	< 5.0 mg/kg	Spec
Arsenic (As)	< 3.0 mg/kg	Spec
Total plate count	< 10,000 CFU/g	Spec

Spec = release limit, confirmed on every lot's Certificate of Analysis. **Typical** = normal product behaviour, not a release limit.

STORAGE & PACKAGING

SHELF LIFE
12 months

STORAGE
Store in a cool and dry place, keep away from strong light and heat.

PACK SIZE
Bottle, Bag, Aluminum Foil Bag; size not stated

ORDERING
Online or by e-mail; current price on the product page

APPLICATIONS

Add to livestock feed to support digestion of food and nutrients.
Supports the digestive health of animals.

Clarify solutions in food and wine making, in combination with amylase.
Amylase degrades starch alongside pectinase.

Extract juice from fruit pulp.
Improves juice yield.

Soften fruit rinds and ferment coffee and tea.
Makes peeling easier.

DOSAGE

0.3-1.0 kg/ton
per ton dry raw material

Substrate	**Juice and vegetable processing**
Temperature and pH	**Adjust the raw material solution to the optimum range before adding the enzyme**

Maintain the needed temperature and pH during processing of the enzyme.

Each lot is released against its specification; the lot Certificate of Analysis reports the measured values.

enzymes.bio · Level 1, 6 Johnsonville Road, Wellington 6037, New Zealand · **Tel (USA) +1 (507) 428-6057** · wholesale@enzymes.bio

Online: enzymes.bio/product/pure-natural-pectinase-powder-cas-9032-75-1-food-grade-pectinase-enzyme

Enzyme preparations are proteins and may sensitise; avoid skin, eye and inhalation contact. This technical data sheet gives the product specification and typical values; it is not a batch certificate. A Certificate of Analysis for the supplied lot accompanies each shipment. Safety Data Sheet on request.

SCAN TO ORDER