enzymes.bio

Add enzymes. Add value.

TECHNICAL DATA SHEET

TDS-ENZ069-EN · REV. 02 · 2026-11-03

Pectinase 30,000 U/g

Food grade pectinase enzyme powder, 30,000 U/g, for fruit juice clarification and wine processing.

SKU **ENZ069** CATEGORY **PECTINASE** CAS **9032-75-1** GRADE **FOOD GRADE**

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

DECLARED ACTIVITY	SHELF LIFE	PACK SIZE	FORM
30,000 U/g	**12 months**	**200 grams (7 oz)**	**Powder**
as stated on the product page	sealed, see storage below	foil bag	pectin-degrading enzyme preparation

SPECIFICATION

IDENTITY	
Main ingredient	Pectinase Typical
CAS No	9032-75-1 Typical
Application field	Food additive Typical
ACTIVITY	
Enzyme activity	**≥ 30,000 U/g** Spec
PHYSICAL	
Appearance	**Light yellow or light brown powder** Spec
Form	Powder Typical
Package	Foil bag, 200 grams (7 oz) 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 properly; specific conditions not stated

PACK SIZE
200 grams (7 oz), foil bag

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

APPLICATIONS

Clarify fruit and vegetable juice
Breaks down pectin to clarify juice and increase juice yield.

Process wine with amylase
Works together with amylase, which degrades starch, to clarify solutions.

Extract juice from fruit pulp
Improves juice yield when pulped fruit is extracted.

Soften fruit rinds
Makes peeling easier in food processing.

Add to livestock feed
Helps animals digest feed and nutrients better.

DOSAGE

Determine by trial
no application rate stated on the product page

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/food-grade-pectinase-enzyme-price-pectinase-enzyme-light-yellow-powder-enzyme-preparations-2-years-when-properly-stored-foil-bag

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