enzymes.bio

Add enzymes. Add value.

TECHNICAL DATA SHEET

TDS-ENZ093-EN · REV. 02 · 2026-11-03

Liquid Pectinase Enzyme 60,000u/ml

Liquid pectinase enzyme at 60,000u/ml for juice clarification, winemaking and plant extraction.

SKU **ENZ093** CATEGORY **FRUIT JUICE PROCESSING ENZYMES** CAS **9032-75-1** APPEARANCE **LIQUID** COLOUR **BROWN**

Produced by submerged fermentation

Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
60,000u/ml	**50°C-60°C**	**3.3-4.0**	**12 months**
as stated on the product page	working range 25°C-63°C	activity range pH 2.5-4.5	sealed, see storage below

SPECIFICATION

IDENTITY	
Enzyme	Pectinase (PG, PE, PL) with cellulase and hemi-cellulase Typical
CAS	9032-75-1 Typical
ACTIVITY	
Declared activity	**60,000u/ml** Typical
PHYSICAL	
Appearance	Liquid Typical
Colour	Brown Typical
Bulk density	≤1.20 g/ml Typical
WORKING WINDOW	
Activity temperature	25°C-63°C Typical
Optimum temperature	**50°C-60°C** Typical
Activity pH	2.5-4.5 Typical
Optimum pH	**3.3-4.0** Typical
PURITY AND HYGIENE	
Lead	≤5.0 mg/kg Typical
Arsenic	≤3.0 mg/kg Typical
Total viable count	≤50000 CFU/mL Typical

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
Keep sealed in a dry and cool place, avoid direct sunlight; slight sedimentation is acceptable

PACK SIZE
1 kg / bag

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

APPLICATIONS

Clarify fruit juice
Increases juice yield and improves clarification

Reduce viscosity of puree or fruit powder
Lowers viscosity when necessary

Extract plant material
Increases yield of target components and gives a smoother extract

Treat wine and cider
Increases yield and colour extraction; improves clarification or stabilization

DOSAGE

0.02-0.1 kg/t DS

per tonne DS (dry substance)

Optimize the rate for each application, raw material and processing parameters.
Begin the test with a convenient volume.

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/liquid-pectinase-enzyme-60000u-ml-cas-9032-75-1

Enzyme preparations are proteins that may induce sensitization and cause allergic-type symptoms in susceptible individuals. 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