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TECHNICAL DATA SHEET

TDS-ENZ122-EN · REV. 02 · 2026-11-03

Complex Enzyme Liquid Pectinase For Fruit Juice

Liquid pectinase for clarifying fruit juice, declared at 5,000,000 u/g.

SKU **ENZ122** CATEGORY **FRUIT JUICE PROCESSING ENZYMES** CAS **9032-75-1** EINECS **232-885-6**

OTHER NAMES **PECTASE**

Produced by submerged fermentation

Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
5,000,000 u/g	**45-50 °C**	**3.0-5.0**	**12 months**
as stated on the product page	working range 20-60 °C	working range pH 3.0-6.8	sealed, see storage below

SPECIFICATION

IDENTITY	
Other names	pectase Typical
CAS number	9032-75-1 Typical
EINECS number	232-885-6 Typical
ACTIVITY	
Declared activity	**5,000,000 u/g** Typical
PHYSICAL	
Physical form	Liquid Typical
Color	Brown Typical
Odour	Normal microbial fermentation odour Typical
WORKING WINDOW	
Optimum temperature	45-50 °C Typical
Temperature range	20-60 °C Typical
Optimum pH	3.0-5.0 Typical
pH range	3.0-6.8 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

PACK SIZE
1 kg / bag

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

APPLICATIONS

Clarify grape juice quickly
Decomposes pectin and sediments in the juice

Reduce grape juice viscosity
Lowers viscosity at 700BX or even higher

Speed up ultra-filtration
Decreases the number of ultra-membrane washes

Prevent turbidity during storage
Improves stability over the stockpile period

DOSAGE

0.01~0.03 L

Not stated

Raw material — **Grapes; rate depends on variety, picking timing and maturity**

Increase the rate for mature or long-stored fruit, as pectin content rises.
The winemaker sets the final rate for local conditions.

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

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Online: enzymes.bio/product/pectinase-enzyme-to-turn-any-fruit-juice-into-a-crystal-clear-cocktail

Enzyme preparations are proteins, which may induce sensitization and cause allergic-type reactions in sensitized 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