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TECHNICAL DATA SHEET

TDS-ENZ125-EN · REV. 02 · 2026-11-03

Pectinase Enzyme For Fruit Juice Clarification

Pectinase enzyme for fruit juice clarification that rapidly degrades pectin.

SKU **ENZ125** CATEGORY **FRUIT JUICE PROCESSING ENZYMES** CAS **9032-75-1** OTHER NAMES **PECTASE**

PRODUCTION ORGANISM **ASPERGILLUS NIGER**

Produced by submerged fermentation

Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
60000 u/g	**45°C-52°C**	**3.0-5.0**	**12 months**
as stated on the product page	working range 20°C-60°C	working range pH 3.0~6.8	sealed, see storage below

SPECIFICATION

IDENTITY

Physical form	Liquid Typical
Colour	Light brown; can vary from batch to batch Typical
Odour	Normal microbial fermentation odour Typical

ACTIVITY

Declared activity	**60000 u/g** Typical

WORKING WINDOW

Optimum temperature	45°C-52°C Typical
Temperature range	20°C-60°C Typical
Optimum pH	3.0-5.0 Typical
pH range	3.0~6.8 Typical

PURITY AND HYGIENE

Lead	5 mg/kg Typical
Arsenic	3 mg/kg Typical
Total Viable Count	50,000 CFU/g Typical
Coliform Bacteria	30 CFU/g 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 fruit juice by degrading pectin
Produces crystal-clear juice

Improve juice filtration
Increases filtration rate

Add at mashing or juice clarification
Degrades pectin in total raw materials

DOSAGE

0.02-0.1L

enzyme preparation per ton of total raw materials

Addition point **mashing or juice clarification**

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

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-for-fruit-juice-clarification

Enzyme preparations are proteins that may induce sensitization; avoid direct skin contact and consult a doctor if irritation or allergic response develops. 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