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TECHNICAL DATA SHEET

TDS-ENZ145-EN · REV. 02 · 2026-11-03

Pectinase Enzyme Powder 200,000u/ml

Pectin-degrading enzyme powder for industrial juice, wine, and extraction applications.

SKU **ENZ145** CATEGORY **FRUIT JUICE PROCESSING ENZYMES** CAS **9014-01-1** EINECS **232-752-2**

PHYSICAL FORM **POWDER**

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

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	FORM
200,000 U/g	**40-55 °C**	**3.5-5.5**	**Powder**
as stated on the product page	working range 30-70 °C	attribute pH range 6.0-13.0	light yellow to brown, spray-dried

SPECIFICATION

IDENTITY		
CAS number	9014-01-1 Typical	
EINECS number	232-752-2 Typical	
ACTIVITY		
Declared activity	**200,000 U/g** Typical	
PHYSICAL		
Physical form	Powder Typical	
Colour	Light yellow to brown Typical	
WORKING WINDOW		
Optimal temperature	40-55 °C Typical	
Optimal pH	3.5-5.5 Typical	
Temperature range	30-70 °C Typical	
pH range	6.0-13.0 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
Not stated

PACK SIZE
1 kg / bag, 25 kg / drum

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

APPLICATIONS

Clarify and extract apple, grape, pear, citrus and berry juice
Improves juice yield, reduces viscosity, enhances clarity.

Extract must and colour from grape skins in wine making
Accelerates settling and filtration.

Extract bioactive compounds from plant materials
Breaks down cell wall pectin to enhance extraction.

Bio-scour and degum flax, hemp and ramie fibres
Supports textile processing of natural fibres.

DOSAGE

0.01-0.05%
w/w of substrate

Optimal application rate depends on raw material type, processing temperature, and desired outcome.

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-powder-200000u-ml-cas-9014-01-1

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