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TECHNICAL DATA SHEET

TDS-ENZ167-EN · REV. 02 · 2026-11-03

Pectate Lyase Enzyme 600 U/g

Pectate lyase enzyme from submerged fermentation of Aspergillus niger, for breaking down esterified pectin.

SKU **ENZ167** CATEGORY **FOOD GRADE ENZYMES** CAS **9000-92-4** GRADE **FOOD GRADE**

ENZYME CLASS **PECTINASE FAMILY**

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

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
600 U/g	**40°C-50°C**	**4.5-5.3**	**12 months**
as stated on the product page	activity range 35°C-55°C	activity range pH 4.0-6.0	sealed, see storage below

SPECIFICATION

IDENTITY	
CAS	9000-92-4 Typical
Enzyme type	Pectate lyase (pectinase family) Typical
ACTIVITY	
Declared activity	**600 U/g** Typical
PHYSICAL	
Appearance	Liquid Typical
Colour	Light Yellow Typical
WORKING WINDOW	
Activity temperature	35°C-55°C Typical
Optimum temperature	40°C-50°C Typical
Activity pH	4.0-6.0 Typical
Optimum pH	4.5-5.3 Typical
PURITY AND HYGIENE	
Lead	≤5.0 mg/kg Typical
Arsenic	≤3.0 mg/kg Typical
Total viable count	≤50000 CFU/mL Typical
Salmonella (25mL)	Not Detected 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
Not stated

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

APPLICATIONS

Fruit and vegetable processing (mashing)
Increase juice yield and reduce mash and juice viscosity.

Fruit and vegetable processing (puree)
Reduce puree viscosity and prevent gelling during concentration.

Plant extract processing
Disintegrate plant cells to release target components during extraction.

Wine and cider
Improve juice and colour yield and product shelf-life stability.

DOSAGE

0.05-0.2 kg/t DS

kg per tonne of dry substance (DS)

Application rate must be optimized for each application, raw material and processing parameters.
Begin testing 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/pectate-lyase-enzyme-600-u-g-cas-9000-92-4

Enzyme preparations are proteins that may induce sensitization; avoid prolonged skin, eye and nasal 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