Pectinase Enzyme For Distilling

Pectinase enzyme that breaks down fruit pectin, described for distilling applications.

SKU **ENZ231** CATEGORY **DISTILLING & SPIRITS ENZYMES** CAS **9032-75-1** OTHER NAMES **PECTASE**
PRODUCTION ORGANISM **ASPERGILLUS NIGER**

Produced by submerged fermentation Not restricted for transport

OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE	APPLICATION RATE
40°C-50°C	**3.0-5.0**	**12 months**	**0.02-0.1L per ton**
working range 20°C-60°C	working range pH 3.0~6.8	sealed, see storage below	of enzyme preparation per ton of total raw materials

SPECIFICATION

IDENTITY	
CAS	9032-75-1 Typical
Other names	pectase Typical
Production organism	Aspergillus niger Typical
ACTIVITY	
Activity unit	1 unit = 1g (1ml) enzyme preparation hydrolyzes polygalacturonic acid to get 1mg galacturonic acid per hour at 50°C and pH3.5 Typical
PHYSICAL	
Appearance	Liquid Typical
Colour	Brown Typical
Odour	Normal microbial fermentation odour Typical
WORKING WINDOW	
Temperature	20°C-60°C Typical
pH	3.0~6.8 Typical
PURITY AND HYGIENE	
Lead	5 mg/kg Typical
Arsenic	3 mg/kg 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
Cool and dry place in a sealed container; avoid insolation, high temperature and damp

PACK SIZE
1 kg / bag

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

APPLICATIONS

Distilling fruit mash
Breaks down fruit pectin for higher alcohol yield and cleaner spirit production.

Juice clarification
Breaks down pectin in fruit juice during clarification.

Treating wine grape mash
Increase dose for mature or long-stored fruit, where pectin content rises.

DOSAGE

0.02-0.1L per ton
enzyme preparation per ton of total raw materials

Addition point	**mashing or juice clarification**
Dose depends on	**fruit variety, maturity and process parameters**

Optimal rate should be determined by testing different application rates.

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/pectinase-enzyme-for-distilling-enzyme-for-distilleries

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