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TECHNICAL DATA SHEET

TDS-ENZ236-EN · REV. 02 · 2026-11-03

Fruit Pectinase Enzyme For Red Wine Brewing

Pectinase enzyme for red wine brewing that enhances anthocyanin extraction and free-run juice yield.

SKU **ENZ236** CATEGORY **ENZYMES FOR WINE FERMENTATION** PRODUCTION ORGANISM **ASPERGILLUS NIGER**

PHYSICAL FORM **LIQUID** COLOUR **BROWN**

Produced by submerged fermentation

Not restricted for transport

SHELF LIFE	FORM	WORKING TEMPERATURE	WORKING PH
12 months	**Liquid**	**50 °C**	**3.5**
sealed, see storage below	brown; colour varies batch to batch	assay temperature; no optimum stated	assay pH; no optimum stated

SPECIFICATION

IDENTITY

Production organism	Aspergillus niger Typical
Physical form	Liquid Typical
Odour	Normal microbial fermentation odour Typical

PURITY

Lead (upper limit)	5 mg/kg Typical
Arsenic (upper limit)	3 mg/kg Typical

MICROBIOLOGY

Total Viable Count	50,000 CFU/g Typical
Coliform Bacteria	30 CFU/g Typical
Escherichia coli	10 CFU/g 3 MPN/g Typical
Salmonella	Not Detected/25g 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, sealed container, avoid sunlight, high temperature and damp

PACK SIZE
1 kg / bag

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

APPLICATIONS

Extract anthocyanin pigments from red grape mash
Deeper colour in red wine

Improve tannin structure during red wine brewing
Improved tannin structure

Increase free-run juice yield from mashed fruit
Higher free-run juice yield

Raise the dose for mature or long-stored fruit
Compensates for higher pectin content

DOSAGE

0.02–0.1 L per ton

per ton of total raw materials

Addition point	**mashing or juice clarification**
Substrate	**total raw materials**

Optimal rate depends on fruit variety, maturity and process; determine by testing different rates.
Increase the rate for mature or long-stored fruit and after extended or warm storage.

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

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Online: enzymes.bio/product/fruit-pectinase-enzyme-for-red-wine-brewing

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