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TECHNICAL DATA SHEET

TDS-ENZ237-EN · REV. 02 · 2026-11-03

Fruit Pectinase Enzyme For Orange Juice Production

Liquid pectinase from Aspergillus niger for orange juice production, declared activity 60000 u/g.

SKU **ENZ237** CATEGORY **FRUIT JUICE PROCESSING ENZYMES** CAS **9032-75-1** GRADE **FOOD GRADE**

PRODUCTION ORGANISM **ASPERGILLUS NIGER**

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

DECLARED ACTIVITY	PHYSICAL FORM	SHELF LIFE	RECOMMENDED DOSAGE
60000 u/g	**Liquid**	**12 months**	**0.02-0.1 L per ton**
as stated in the characteristics	brown, colour varies from batch to batch	sealed, see storage below	of total raw materials, enzyme preparation

SPECIFICATION

IDENTITY		
Enzyme	Pectinase Typical	
Production organism	Aspergillus niger Typical	
ACTIVITY		
Declared activity	**60000 u/g** Typical	
PHYSICAL		
Physical form	Liquid Typical	
Color	Brown, can vary from batch to batch; intensity is not an indication of enzyme activity Typical	
Odour	Normal microbial fermentation odour 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, 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

Increase juice yield in orange juice production
Higher juice yield from orange pulp

Reduce viscosity of fruit juice
Lower juice viscosity

Clarify citrus juice
Bright, clear citrus juice

DOSAGE

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

Enzyme preparation	**0.02-0.1L per ton of total raw materials**
Addition point	**Mashing or juice clarification**

Optimal rate depends on fruit variety, maturity and process parameters; determine it by testing different rates.

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-orange-juice-production

Enzyme preparations are proteins that may induce sensitization and allergic-type reactions; avoid direct skin contact and consult a doctor if irritation 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