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TECHNICAL DATA SHEET

TDS-ENZ254-EN · REV. 02 · 2026-11-03

Pectin Methylesterase (Food Grade, 1000 U/mL)

Food-grade pectin methylesterase at 1000 U/mL that de-esterifies pectin for controlled gel formation.

SKU **ENZ254** CATEGORY **PECTINASE** ENZYME CLASS **EC 3.1.1.11** GRADE **FOOD GRADE**

APPEARANCE **YELLOW-BROWN LIQUID**

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

DECLARED ACTIVITY	WORKING TEMPERATURE	OPTIMUM PH	SHELF LIFE
1000 U/mL	**20 – 50°C**	**3.0 – 6.0**	**12 months**
as stated on the product page	operating temperature; no optimum stated	optimum pH as stated on the product page	sealed, see storage below

SPECIFICATION

IDENTITY	
Enzyme	Pectin Methylesterase (PME, EC 3.1.1.11) Typical
Appearance	Yellow-brown liquid Typical
ACTIVITY	
Pectin methylesterase activity	**≥ 1,000 U/mL** Spec
Enzyme activity	**1000 U/mL** Typical
WORKING WINDOW	
Operating temperature	20 – 50°C Typical
Optimum pH	3.0 – 6.0 Typical
MICROBIOLOGY	
Escherichia coli	<10 / ≤ 3.0 (CFU/mL or MPN/mL) Typical
Salmonella (25 mL)	Not detected Typical
PURITY AND HYGIENE	
Lead (Pb)	≤ 5.0 mg/kg Spec
Total arsenic (As)	≤ 3.0 mg/kg Spec
Total plate count	≤ 50,000 CFU/mL Spec
Coliforms	≤ 30 CFU/mL Spec

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
Tightly sealed container below 25°C, in a dry and ventilated area away from direct sunlight

PACK SIZE
1 kg/bag

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

APPLICATIONS

Preserve fruit and vegetable firmness during processing and storage
Enhances firmness, texture and shelf stability of fresh and processed produce.

Convert high-methoxyl pectin into low-methoxyl pectin
Produces pectin for gelling and stabilizing applications.

Clarify fruit and vegetable juices
Improves clarity, reduces viscosity and increases filterability.

Stabilise tea and beverages
Enhances clarity and appearance while stabilizing pectin-related haze components.

DOSAGE

0.1 – 5 kg per ton

per ton of raw material

Substrate	**raw material**
Adjustment	**according to process conditions and desired effect**

Adjust the rate according to process conditions and desired effect.

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

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Online: enzymes.bio/product/pectin-methylesterase-food-grade-1000-u-ml

Protein-based enzyme preparation; avoid inhalation of aerosols or dust and contact with skin or eyes. 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