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Pectin Lyase Enzyme - Methanol-Free, Food Grade

Cleaves pectin without releasing methanol, for fruit juice clarification.

SKU **ENZ275** CATEGORY **PECTINASE** CAS **9032-75-1** GRADE **FOOD GRADE** CATEGORY **PECTINASE**

Food grade · Not restricted for transport

DECLARED ACTIVITY	WORKING TEMPERATURE	OPTIMUM PH	SHELF LIFE
800 U/g	**10–55°C**	**4.0–6.0**	**12 months**
as stated on the product page	no optimum stated	stated as optimal pH range	sealed, see storage below

SPECIFICATION

IDENTITY	
Appearance	Light yellow-brown powder Typical
ACTIVITY	
Enzyme activity	**800 U/g** Typical
PHYSICAL	
Moisture	≤8% Typical
Temperature stability	up to 55°C Typical
pH stability	4.0–6.0 Typical
WORKING WINDOW	
Temperature range	10–55°C Typical
Optimal pH range	4.0–6.0 Typical
Application rate	2–8 g/hL 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 away from direct sunlight

PACK SIZE
1 kg vacuum-sealed bags

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

APPLICATIONS

Clarify apple juice
Reduces pectin haze and viscosity, improving filterability

Process citrus and berry juice
Degrades pectin for faster clarification

Extract tropical fruit juice
Increases extraction yield and filtration speed

Run flash enzymatic treatment
Degrades pectin quickly while retaining natural juice quality

DOSAGE

2–8 g/hL
application rate per hL, depending on fruit type and process conditions

Flash Enzymatic Process	**30–40°C / 5–30 min / 5–8 g/hL**
Hot Soaking Process	**45–55°C / 30–60 min / 2–3 g/hL**
White & Peach Juice Pre-Extraction	**10–18°C / 1–3 h / 3–5 g/hL**
Juice Pre-Treatment	**18–25°C / 30–60 min / 2–4 g/hL**

Higher temperatures within the range shorten reaction time; lower temperatures may need longer contact time.
Avoid strong oxidants or sulfite compounds.

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-lyase-enzyme-methanol-free-food-grade

Enzyme preparations are proteins and may sensitise; avoid skin, eye and inhalation 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