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TECHNICAL DATA SHEET

TDS-ENZ296-EN · REV. 02 · 2026-11-03

Food-Grade Pectinase for Apple Juice Clarification

Pectinase preparation that breaks down pectin to clarify and reduce viscosity in apple and other fruit juices.

SKU **ENZ296** CATEGORY **PECTINASE** GRADE **FOOD GRADE** CAS **9032-75-1**

Food grade · Not restricted for transport

WORKING TEMPERATURE	WORKING PH	SHELF LIFE	APPLICATION RATE
20°C–60°C	**3.5–5.5**	**12 months**	**20–30 g per metric ton**
no optimum stated	no optimum stated	sealed, see storage below	of raw material, reference guideline

SPECIFICATION

IDENTITY		
Appearance	Light yellow liquid	Typical
Odor	Mild fermentation odor	Typical
PHYSICAL		
Solubility	Completely soluble in water	Typical
WORKING WINDOW		
Temperature range	**20°C–60°C**	Typical
pH range	**3.5–5.5**	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
Store in a tightly sealed container below 25°C in a dry, well-ventilated area; avoid direct sunlight and high humidity

PACK SIZE
1 kg/bag

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

APPLICATIONS

Clarify apple juice by breaking down haze-forming pectin
Clearer, more filterable juice

Reduce juice viscosity before concentration
Faster pressing, filtration and separation

Enhance extraction efficiency during juice pressing
Higher juice recovery from the same raw material

Process pear, grape, citrus and berry juices
Improved clarity, colour and filtration performance

DOSAGE

20–30 g per metric ton

per metric ton of raw material

Temperature range	**20°C–60°C**
pH range	**3.5–5.5**
Reaction time	**Adjust according to the specific process design and desired level of clarification**

The optimal rate depends on fruit variety, maturity and processing conditions.
The stated rate is a reference guideline.

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/food-grade-pectinase-enzyme-for-apple-juice-clarification-and-viscosity-reduction

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