Food-Grade Pectinase for White Wine Production

Pectinase that breaks down grape pectin to improve juice yield, clarification and filtration.

SKU **ENZ308** CATEGORY **PECTINASE** GRADE **FOOD GRADE**

FORMULATION **PECTINASE WITH MALTODEXTRIN CARRIER**

Food grade · Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	WORKING PH	FORM
4,500 U/g	**45–55 °C**	**3.5–5.5**	**Powder**
food-grade pectinase, as stated on the product page	activity still effective from 15–63 °C	no optimum stated	light yellow to beige, free-flowing

SPECIFICATION

COMPOSITION	
Main enzyme	Pectinase Typical
Auxiliary ingredient	Maltodextrin Typical
ACTIVITY	
Declared activity	**4,500 U/g** Typical
PHYSICAL	
Appearance	Light yellow to beige powder Typical
Bulk density	Approx. 0.8–1.1 g/mL Typical
pH (25 °C)	4.0–5.0 Typical
WORKING WINDOW	
Working pH	3.5–5.5 Typical
Working temperature	15–63 °C Typical
Optimal temperature	45–55 °C 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 sunlight and moisture; seal tightly after opening

PACK SIZE
1 kg/bag, aluminum foil pouch

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

APPLICATIONS

White grape crushing and pressing
Releases bound juice to raise press yield

Must clarification
Reduces viscosity and speeds settling before fermentation

Juice pre-treatment
Lowers turbidity and viscosity for easier filtration or concentration

White wine aroma
Helps release aroma precursors for fresher flavor profiles

Apple, pear and berry processing
Breaks down pectin in pectin-rich fruit juices and wines

DOSAGE

20–30 g/ton

per ton of white grape mash

Substrate	**White grape mash**
Juice pre-treatment	**10–30 g/ton**
Other fruits	**Adjust based on small-scale trials**
Temperature	**15–63 °C; rate assumes ≈15 °C operation**
Contact time	**Minimum 1 hour**
Addition	**Dissolved in small amount of clean water, added evenly while mixing**

Perform bench trials to determine optimal application rate. Do not add bentonite before the enzymatic reaction is complete.

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

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Online: enzymes.bio/product/food-grade-pectinase-for-white-wine-production

Avoid inhalation of enzyme dust and avoid eye or prolonged skin contact; wear gloves, protective clothing and eye protection in bulk. 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