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Food-Grade Pectinase for Plant Extraction

Pectinase preparation that hydrolyzes pectin in plant extract liquids to aid clarification and filtration.

SKU **ENZ341** CATEGORY **BOTANICAL EXTRACTION ENZYMES** CAS **9032-75-1** GRADE **FOOD GRADE**

APPEARANCE **LIGHT YELLOW-BROWN LIQUID**

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

DECLARED ACTIVITY	WORKING TEMPERATURE	WORKING PH	SHELF LIFE
10000 U/mL	**20°C–60°C**	**3.5–5.5**	**12 months**
as stated on the product page	no optimum stated	no optimum stated	sealed, see storage below

SPECIFICATION

IDENTITY		
Appearance	Light yellow-brown liquid	Typical
Ingredients	Pectinase; excipient: glycerin	Typical
ACTIVITY		
Declared activity	**10000 U/mL**	Typical
WORKING WINDOW		
Temperature range	20°C–60°C	Typical
pH range	3.5–5.5	Typical
PURITY AND HYGIENE		
Loss on drying (%)	≤ 8.0	Typical
Fineness (40-mesh standard sieve pass rate %)	≥ 80	Typical
Lead (Pb) (mg/kg)	≤ 5.0	Typical
Total arsenic (as As) (mg/kg)	≤ 3.0	Typical
Total plate count (CFU/g)	≤ 50000	Typical
Coliforms (CFU/g)	≤ 30	Typical
Escherichia coli (CFU/g)/(MPN/g)	Not detected	Typical
Salmonella (25 g)	Not detected	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
Not stated

PACK SIZE
1 kg bottle

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

APPLICATIONS

Clarify plant extraction liquids
Reduces haze and improves transparency of the liquid

Process citrus peel, including orange peel and hesperidin workflows
Lowers viscosity and supports clearer extract liquids

Process grape and grape seed material
Breaks down pectin and supports clarification

Extract botanical and herbal materials
Helps release entrapped compounds and improves filtration

DOSAGE

30–100 g per ton
dry weight

Temperature range **20°C–60°C**
pH range **3.5–5.5**

Evaluate the rate within the recommended range for your substrate and clarity target.

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-plant-extraction

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