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TECHNICAL DATA SHEET

TDS-ENZ343-EN · REV. 02 · 2026-11-03

Pectinase (Wine General Pre-Treatment)

Food-grade pectinase enzyme for wine and fruit wine pre-treatment.

SKU **ENZ343** CATEGORY **FRUIT JUICE PROCESSING ENZYMES** GRADE **FOOD GRADE**

MAIN APPLICATION **WINE PRODUCTION** CARRIER **GLYCEROL**

Food grade Not restricted for transport

DECLARED ACTIVITY	WORKING TEMPERATURE	WORKING PH	SHELF LIFE
20500 u/mL	**15–63 °C**	**3.5–5.5**	**12 months**
as stated on the product page	no optimum stated; higher temperatures give stronger activity within range	no optimum stated	sealed, see storage below

SPECIFICATION

IDENTITY		
Appearance	Brown liquid	Typical
Ingredients	Pectinase, carrier: glycerol	Typical
ACTIVITY		
Enzyme activity	**20500 u/mL**	Typical
PHYSICAL		
Density	1.05–1.25 g/mL	Typical
pH (25°C)	3.0–5.5	Typical
PURITY AND HYGIENE		
Lead (Pb)	≤ 5.0 mg/kg	Typical
Total Arsenic (as As)	≤ 3.0 mg/kg	Typical
Total Plate Count	≤ 50,000 CFU/mL	Typical
Coliforms	≤ 30 CFU/mL	Typical
Escherichia coli	Not detected	Typical
Salmonella (25 mL)	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
Store in a sealed container in a cool, dry place. Avoid prolonged exposure to high temperatures.

PACK SIZE
1 kg bottle

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

APPLICATIONS

Pre-treat grape mash before fermentation
Helps increase juice yield and improve settling

Clarify juice and wine
Improves clarification and shortens clarification time

Process partially fermented juice in sweet wine production
Supports clarification of the processed juice

Enhance filtration in wine and fruit wine production
Improves filtration efficiency

DOSAGE

2–6 mL per 100 kg

per 100 kg raw material

Grape mash treatment	**2–6 mL / 100 kg grapes**
Juice clarification	**2–4 mL / 100 L juice**
Cold settling / flotation process	**5 mL / 100 L wine**
Wine clarification treatment	**4–6 mL / 100 L wine**
Reference temperature	**15°C**
Contact time	**not less than 1 hour**

Bentonite inactivates pectinase; do not add it before the enzymatic reaction is completed.
Pre-dilute with a small amount of clean water before addition, then mix thoroughly.

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-wine-fruit-wine-pre-treatment

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