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TECHNICAL DATA SHEET

TDS-ENZ347-EN · REV. 02 · 2026-11-03

Food-Grade Pectinase for Sugarcane Processing

Food-grade pectinase preparation that degrades pectin in sugarcane juice to reduce viscosity.

SKU **ENZ347** CATEGORY **BOTANICAL EXTRACTION ENZYMES** CAS **9032-75-1** GRADE **FOOD GRADE**

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

DECLARED ACTIVITY	WORKING TEMPERATURE	WORKING PH	FORM
5,000 U/g	**60–80 °C**	**5.0–7.5**	**Powder**
as stated on the product page	recommended range; no optimum stated	recommended range; no optimum stated	light yellow to brownish-yellow solid

SPECIFICATION

IDENTITY	
Appearance	Light yellow to brownish-yellow solid powder Typical

ACTIVITY	
Enzyme Activity	**5,000 U/g** Typical

WORKING WINDOW	
Temperature range	60–80 °C Typical
pH range	5.0–7.5 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
Not stated

PACK SIZE
Not stated

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

APPLICATIONS

Apply in sugarcane juice extraction
Lowers juice viscosity and releases trapped juice

Use in sulphitation or carbonation sugar processes
Improves filtration speed and juice clarification

Apply for viscosity reduction during plant extraction
Reduces juice and syrup viscosity

Use in filtration and clarification of sugarcane-derived liquids
Reduces turbidity and filter clogging

DOSAGE

7–8 g per metric ton of sugarcane

addition level per metric ton of sugarcane in sulphitation or carbonation processes; refined sugar uses 70–80 g per metric ton of raw sugar

Sulphitation process, carbonation process	**7–8 g per metric ton of sugarcane**
Refined sugar processing	**70–80 g per metric ton of raw sugar**

Actual application rate may be adjusted based on raw material characteristics, process conditions, and desired filtration performance.

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-for-sugarcane-processing

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