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TECHNICAL DATA SHEET

TDS-ENZ353-EN · REV. 02 · 2026-11-03

Food-Grade Pectinase for Fruit Pulping

Liquid food-grade pectinase that degrades pectin in fruit mash to raise juice yield.

SKU **ENZ353** CATEGORY **FRUIT JUICE PROCESSING ENZYMES** ENZYME TYPE **PECTINASE** GRADE **FOOD GRADE**

FORM **LIQUID ENZYME**

Food grade · Not restricted for transport

OPTIMUM TEMPERATURE	WORKING PH	SHELF LIFE	TYPICAL STARTING RATE
40–52 °C	**3.5–5.5**	**12 months**	**200 g per metric ton**
optimal activity temperature; operating range 20–60 °C	effective pH range; no optimum stated	sealed, see storage below	of fruit mash or juice

SPECIFICATION

IDENTITY	
Enzyme type	Pectinase Typical
Grade	Food grade Typical
PHYSICAL	
Form	Liquid enzyme Typical
WORKING WINDOW	
Operating temperature range	20–60 °C Typical
Optimal activity temperature	**40–52 °C** Typical
Effective pH range	3.5–5.5 Typical
Recommended reaction time	≥30 minutes Typical
PURITY AND HYGIENE	
pH (25 °C)	3.0–5.5 Typical
Lead (Pb)	≤5.0 mg/kg Typical
Total arsenic (As)	≤3.0 mg/kg Typical
Total viable count	≤50,000 CFU/mL Typical
MICROBIOLOGY	
Coliforms	≤30 CFU/mL Typical
Escherichia coli	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 under recommended conditions

PACK SIZE
1 kg bottle

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

APPLICATIONS

Apply in pulping and maceration of high-pectin fruit
Degrades pectin and cell wall polysaccharides to raise juice yield.

Add to crushed apple mash or juice
Reduces mash viscosity and improves juice flow.

Treat apple pomace before pressing
Releases more juice by breaking down part of the insoluble polysaccharides.

Reduce cellulose-derived disaccharides in juice
Beta-glucosidase breaks them down into glucose.

Support filtration and clarity in juice processing
Supports clearer juice appearance and better filtration performance.

DOSAGE

200 g per metric ton

per metric ton of fruit mash or juice

Addition point	**after the fruit is crushed, as enzyme solution**
Reaction time	**≥30 minutes**
Operating temperature	**20–60 °C**

Typical starting rate only; optimise through small-scale trials. Rate may vary with fruit variety, pectin content, processing temperature, pH and target yield.

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-fruit-pulping

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