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Food Grade Pectinase for Pear Juice Processing

Liquid pectinase preparation that breaks down pectin in pear pulp to support clarification and filtration.

SKU **ENZ367** CATEGORY **PECTINASE** FORM **LIQUID ENZYME PREPARATION** GRADE **FOOD GRADE**

Food grade · Not restricted for transport

PROCESS TEMPERATURE	WORKING PH	TREATMENT TIME	APPLICATION RATE
50°C ± 2°C	**3.0–5.5**	**50–90 minutes**	**30–50 g per metric ton**
room temperature also acceptable	pH range	longer time may be required at lower temperatures	of juice; optimize through production trials

SPECIFICATION

IDENTITY

Form	Liquid enzyme preparation Typical
Appearance	Light yellow to amber liquid Typical

WORKING WINDOW

Process temperature	**50°C ± 2°C** Typical
pH range	**3.0–5.5** Typical
Treatment time	50–90 minutes Typical

COMPOSITION

Enzyme type	Food grade enzyme preparation Typical
Intended use	Industrial pear juice processing 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
Under recommended storage conditions; no temperature stated

PACK SIZE
1 kg bottle

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

APPLICATIONS

Reduce pear juice viscosity by degrading pectin
Easier pumping and shorter filtration time

Clarify pear juice by breaking down colloidal pectin
Reduced haze and faster settling

Press pear pulp for higher juice yield
Improved juice yield during pressing and extraction

Limit residual pectin after production
Less post-production turbidity and sedimentation

DOSAGE

30–50 g per metric ton
per metric ton of juice

Temperature	**50°C ± 2°C**
pH	**3.0–5.5**
Treatment time	**50–90 minutes**

Longer time may be required at lower temperatures. Optimize the rate through production trials.

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-pear-juice-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