



Pectinase 260 L

Description

Pectinase 260 L is a pectolytic enzyme preparation for the universal application in fruit juice processing. The pectinase is derived from fungal *Aspergillus*.

- IUB-No.: 3.2.1.15
- CAS-No.: 9032-75-1

Properties

The product has the following characteristics:

- a) liquid product
- b) brown coloured with aromatic smell
- c) specific weight: ~ 1.18 g/ml

Activity

Pectinase 260L contains a declared minimum activity of 260 PA.

The PA is the reciprocal value of the enzyme amount in kilogramm, which is required to depectinize 100 liters of standard apple juice under standard conditions (50°C, pH 3,2, 1 hr).

Application

Pectinase 260 L is universally applicable and splits both soluble and insoluble pectin as well as arabanes. In fruit processing it is qualified for viscosity reduction, extraction, mash and juice treatment, clarification and total depectinisation. Pectinase 260 L is also recommended for depectinizing low pH-juices, like lemon and lime juice.

Dosage

Pome Fruit

Juice Treatment 50 °C / 30 - 60 min 20 - 30 ml/1000l

Mash Treatment 20 - 30 °C / 60 min 50 - 100 ml / t

Raspberries, Strawberries, Blackberries, Currants, Cherries, etc.

mash: 50 °C / 1 - 3 h /80 - 200 ml/t

juice: 20 - 45 °C / 1 - 6 h / 40 - 80 ml/1000 l

Lemon & Lime Juice 20 - 35 °C / 1 - 3 h 60 - 100 ml/1000 l

Tropical Fruits: Guava, Banana, etc. depending on process

20 - 50 °C / 1 - 3 h 30 - 60 ml/t

Specification

The product fulfils the requirements of the FAO/WHO's Joint Expert Committee for Food Additives (JECFA) and Food Chemicals Codex (FCC).

The total viable counts are within the upper limit of $5 \times 10^4 \text{ g}^{-1}$

Storage

Stored in a cool place (4 °C) the activity loss will be less than 10 % within one year.

Our technical advice on the uses of our products is given without obligation. Enzyme Supplies is not responsible for the application and processing of the products by the customer or any third party. The customer is solely liable to comply with the applicable laws and regulations and with intellectual property rights of third parties.

This information contains product specifications which may be altered without prior notice.

Enzyme Supplies Limited

John Eccles House
Robert Robinson Avenue
The Oxford Science Park
Oxford OX4 4GP

Tel. +44 (01865) 578557

Mobile: 077178 17509

Fax. +44 (01865) 338100

Mail: sales@enzymesupplies.com

