

Pectinase PR

Description

Pectinase PR is a pectolytic enzyme preparation for the universal application in fruit juice processing and mashing applications. The pectinase is derived from fungal Aspergillus.

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

Properties

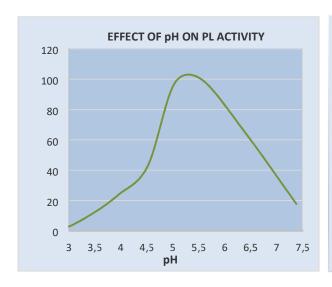
The product has the following characteristics:

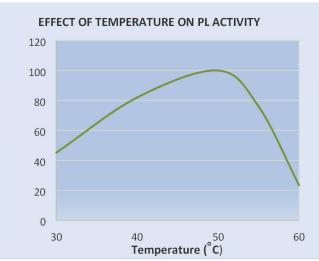
- a) liquid product
- b) brown coloured with aromatic smell
- c) specific weight: ~ 1.18 g/m

Activity

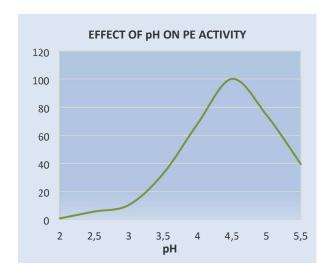
Pectinase PR contains both Pectin Methyl Esterase (PME), and Pectinase Lyase activity (declared minimum activities of >1,100 PME / >150 PL per gram).

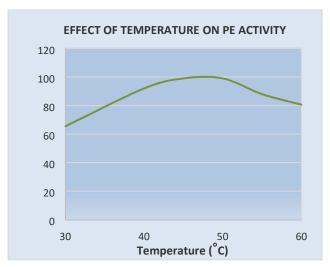
Pectin lyase activity:





Pectin methyl esterase activity:





Application

Pectinase PR 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.

Dosage

Pome Fruit

Juice Treatment 50 °C / 30 - 60 min 40 - 60 ml / 1000L Mash Treatment 30 - 50 °C / 60 min 100 - 150 ml / 1000L

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 80 - 100 ml/1000 l

Tropical Fruits: Guava, Banana, etc. depending on process 20 - 50 °C / 1 - 3 h 30 - 80 ml/t

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 x 104 g-1

Storage

Stored in a cool place (below 15°C) the activity loss will be less than 10 % within two years.

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.

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