Pectinase Enzyme

BiogasJG

DESCRIPTION

Pectinase is produced by submerged fermentation of a specially selected producer of *Aspergilllus niger.* It is one kind of compound bio catalyst, with multiple ingredients mainly contains PMGL, PG, PGL and PE. It is able to breakdown pectin and plant cell walls.

Definition: One unit activity is equal to 1u/g Galacturonic acid, which produced by hydrolyzing pectin in 1g enzyme powder (or 1ml liquid enzyme) at 50°C, pH 3.5 per minute.

STANDARDS

10,000 - 30,000 FTU/g

PHYSICAL PROPERTIES

External appearances	powder
Color	light-yellow
Solubility	water-soluble enzyme component

APPLICATION

Pectinase can be used in production of fruit wine, fruit juice, for clarify or as an additive in animal feeds.

During the maturation of fruits, water insoluble pectic substance in the cell wall and middle lamella is converted into water soluble form. Water soluble pectic substance is polymeric and high in viscosity, and can pick up the turbidity-causing substances in the fruit juice, causing the fruit juice to become turbid. By degrading the pectic substance with pectinase, a clear fruit juice can be prepared. The filterability of the juice is also improved by the pectinase treatment, and the juice extraction efficiency can be improved and the processing time reduced.

Dosage:	100 - 200 g/ton
Temperature:	50 - 52°C
Time:	30 - 60 min

STORAGE

In the original container, well-closed, in dry and well-ventilated facilities, protected from direct sunlight.

SHELF LIFE

To maintain optimum enzyme activity, this product should be stored in a cool, dry place in a tightly sealed container. When properly stored, this product can be expected to lose less than 10% of its activity in twelve months.

PACKING

Polyethylene bags 25 kg.

BiogasJG B.V.
Gemeynte 33
4631 MG Hoogerheide
The Netherlands

T: +31 (0) 164 655 138
M: +31 (0) 652 556 169
E: info@biogasjg.nl
URL: www.biogasjg.com

Pectinase Enzyme

BiogasJG

ENZYME PROPERTIES

Optimum pH of action	3.5
Optimum temperature of action	50°C
pH stability	100% of the activity is preserved at pH between 3.5 and 6.0, at temperature of 30°C, during 24 hours
Temperature stability	more that 90% of activity is preserved at temperature of 50°C during 60 minutes at pH 5.0

BiogasJG B.V.
Gemeynte 33
4631 MG Hoogerheide
The Netherlands

T: +31 (0) 164 655 138
M: +31 (0) 652 556 169
E: info@biogasjg.nl
URL: www.biogasjg.com