

Pectinase L-40

Polygalacturonase, Pectin depolymerase EC 3.2.1.15

Description:	Highly concentrated, liquid enzyme preparation. The enzyme splits the glycoside linkage inside of the polygalacturonic acid-chain as well as the methylester-linkage in pectin. Food grade quality.						
Origin:	<i>Aspergillus niger</i>						
Application:	<ul style="list-style-type: none">• liquefaction of fruit-mash• decrease of the viscosity of fruit-mash and juice• complete hydrolysis of pectin in fruits, vegetable and other products of the food industry						
Activity:	> 900 U/ml exo-polygalacturonase > 3 000 U/ml endo- polygalacturonase > 300 U/ml pektinesterase (methods: ASA Spezialenzyme GmbH)						
Parameters of reaction:	<table><tr><td><u>pH</u></td><td>optimum 4 - 5</td><td>active between pH 2.5 – 6</td></tr><tr><td><u>temperature</u></td><td>optimum 50 – 60°C</td><td>active between 20 – 55°C</td></tr></table>	<u>pH</u>	optimum 4 - 5	active between pH 2.5 – 6	<u>temperature</u>	optimum 50 – 60°C	active between 20 – 55°C
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<u>temperature</u>	optimum 50 – 60°C	active between 20 – 55°C					
Order-No.:	3210						
Form of delivery:	brown liquid with typical odour, stabilized with glycerin						
Storage:	store in a cool and dry place; do not freeze						
Stability:	maximal loss of activity within 6 months (4°C): 5% maximal loss of activity within 12 months (4°C): 10%						

Dosage: Fruit Dosage of Pectinase L40
[g/1000 Liter juice]

Apples (10-15° Brix)	5 - 15
Apples (20-25° Brix)	15 - 50
Raspberries, blackberries, Blueberries, Currants,	
Plums, apricots	5 - 15
Cherries, strawberries	5 - 10

The dosage recommendations refer to a reactions temperature of 50°C and a reaction time of 30 - 90 minutes.

Pectinase L40 should be diluted in tap water in relation to 1:10 till 1:20.

Purity: The Enzyme fulfills the conditions of AMFEP, which are based on the conditions of JECFA, FAO/WHO and FCC.

Chemical purity

Arsenic (AS)	< 3 ppm
Lead (PB)	< 10 ppm
Total heavy metals:	< 40 ppm, calculated as lead

Microbiological purity

Total bacterial count:	< 5 x 10 ⁴ / g
Coliform germs:	< 30 / g
E. coli:	negative in 25 g
Salmonellae:	negative in 25 g
Antibacterial activity:	negative in the test
Mycotoxins:	negative in the test