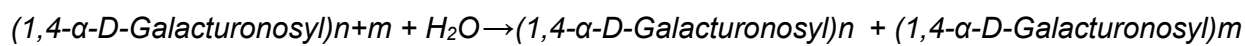
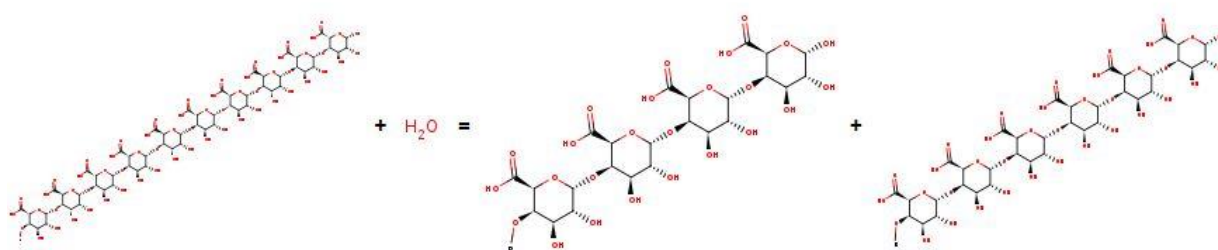


Pectinase L-40

Endo-Polygalacturonase, E.C. 3.2.1.15

Description: Highly concentrated, liquid enzyme preparation that cleaves the glycoside bond within the polygalacturonic acid chain and the methyl ester bond of pectin. Food grade.

Catalysed reaction:



Origin: *Aspergillus niger, not pathogen, not genetically modified
(approved for food according to AMFEP/ GRAS)*

Activity: > 8 000 U/ mL Pectinlyase
> 2 000 U/mL Endo-Pectinase

Application: Liquefaction of fruit mashes, reduction of viscosity in mash and juice, complete hydrolysis of pectin in fruit, vegetables and other food industry products.

Dosage:	Fruit	Dosage Pectinase L40 [g/1000 L of juice]
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Apples (10-15° Brix)	10 - 20
Apples (20-25° Brix)	30 - 60
Raspberries, Blackberries, Blueberries, Currants,	
Plums, Apricots	10 - 20
Cherries, Strawberries	10 - 15

The Dosage recommendations refer to a reaction temperature of 50°C and a reaction time of 30 – 90 minutes.

Parameter:	pH	Optima: 4.0 – 5.0	active at the range pH 2.5 – 6
	Temperature	Optima: 50 - 60°C	active at the range 15 – 65°C

Article no.: 3210

Form of delivery: Brown suspension with specific odour

Storage: Store cool, 4 – 8°C. Do not freeze. Loss of activity is < 10% per year