

Pectinase 831L

P831L

Features/Benefits

- High pectin lyase activity
- Rapid clarification
- Excellent low pH stability
- Suitable for berries processing
- No anthocyanase activity

Pectinase 831L is a unique blend of pectinases designed to provide economical de-pectinisation of fruit juices including berry juices. It can be added to either the pulp or juice to provide a controlled disintegration of the fruit and rapid reduction in viscosity. It promotes improved juice yield, full flavour recovery and rapid clarification of the juice. Pectinase 831L has a low Polygalacturonase (PG) to Pectin Lyase (PL) ratio.

Pectinase 831L demonstrates excellent stability at low pH and is particularly suited for the processing of high acidity fruit.

Specification

Activity	600 U/g PG (Endo-Polygalacturonase)
Biological Source	<i>Aspergillus sp.</i>
Form	Brown liquid
Optimum pH Range	2.5 – 5.5
Optimum Temperature Range	40 - 55°C

Application & Dose

Pectinase 831L can be added to the pulp to be pressed or to the juice before concentration or fermentation. The normal pH and constituents of apple, pear and berry juices and pulp are ideal for all the activities in Pectinase 831L. The product can be used for fruit juice extraction and juice clarification. As a guide juice extraction can be carried out at a dose rate of 200 - 300 ml / tonne in the crusher/ pulper stage. Juice clarification is carried out at a dose rate of 10 - 20 ml / tonne in the holding tank. Reactions are typically carried out for 8 - 16 hours in a stirred vessel at 40 - 50°C. Trials are recommended to determine the exact conditions necessary to achieve the desired effect. Exposure to temperature above 75°C will inactivate the product in minutes. In common with other pectinases, Pectinase 831L activity is reduced by bentonite and it is recommended that the enzyme action is allowed to complete before the bentonite treatment is performed.

Health & Safety

Always read the Material Safety Datasheet (MSDS) before use and retain. If you are in any doubt about recommended product handling and safety, please contact Biocatalysts before use. Generally, when using enzymes avoid contact with the skin and eyes and do not breathe dusts or aerosols containing them. MSDSs are available in other languages. Please contact Customer Services.

Storage

Liquids: Activity will remain within specification for at least 9 months from the date of manufacture when stored at 2 - 8°C.

Allergens

Refer to allergen statement.

Food Status

Material complies with the JECFA/FAO/WHO and FCC recommended specifications for enzymes used in food processing.

GM Status

This product has been manufactured using a fermentation process of a microbial organism that has not been altered using modern biotechnology. This product does therefore not require labelling as GMO on food labels.

Quality & Food Safety

Biocatalysts operates a preventative risk-based Food Safety System that ensures the environment and processes are designed to produce safe products every time. FSSC22000 and FSMA compliant.

Compliance - The Company's integrated management system encompasses Quality, Food Safety, Health and Safety and GMP.

Certificates are available on request from the Customer Services Department.

Availability

Liquids: standard 25kg net plastic jerry cans. Non-standard quantities are also available for some products, please enquire.