

Pectinase 62L - P062L



- Breakdown of structural pectins
- High pg/pl ratio
- Improved juice yield
- Arabanase activity
- Excellent low pH stability

Pectinase 62L has a high Polygalacturonase (PG) to Pectin Lyase (PL) ratio and a moderate maceration index. It is used to improve the yield from pressed fruit pulps by breaking down pectin, the major structural polysaccharide component of fruit lamina and cell walls.

Pectin is degraded by the combined action of several types of pectinase.

Polygalacturonase (PG) randomly cuts the polygalacturonic backbone of the insoluble pectin.

Pectin lyase (PL) cuts the long methylated chains of rhamnogalacturonan significantly reducing the viscosity of soluble pectin. Pectinase 62L also contains arabanase activity which hydrolyse araban and arabinoxylan side chains.

Pectinase 62L demonstrates excellent stability at low pH and is particularly suited for the processing of high-acidity fruit.

S P E C I F I C A T I O N

Activity	Endogalacturonase 2200 U/g
Biological Source	<i>Aspergillus sp</i>
Form	Brown liquid
Working pH	3.0 - 5.0
Temperature range	10 - 55°C

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APPLICATION & DOSAGE

Pectinase 62L can be used for fruit juice extraction and clarification. As a guide juice extraction is carried out at a dose rate of 100 - 200 ml/tonne in the crusher/pulper stage. Juice clarification is carried out at a dose rate of 10 - 20 ml/tonne. Reactions to be carried out for 1 - 2 hours in a stirred vessel. Trials are recommended to determine the exact conditions to obtain the desired effect. Exposure to temperature above 75°C will inactivate the product in minutes. In common with other pectinases, Pectinase 62L activity is reduced by bentonite and it is recommended that the enzyme action is allowed to complete before the bentonite treatment is performed. If additional PL or carbohydrase activity would be beneficial in the process, other pectinase products from the Biocatalysts range may prove to be more effective.

HEALTH AND SAFETY

Always read the Health and Safety sheet (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.

STORAGE

Activity will remain above the minimum analysis specification for at least 6 months from the date of the Batch Certificate of Analysis, when stored below 20°C. Refrigeration is advantageous but not essential.

ALLERGENS

May contain trace amounts of dairy lactose and soy products as a carry-over from fermentation substrates used in production.

FOOD STATUS

Prepared from enzymes of GRAS status and manufactured to FCC/JECFA/WHO/FAO recommendations for enzymes used in food processing.

QUALITY

1. Food Safety Policy

The company operates a Hazard Analysis at Critical Control Points (HACCP) system. This ensures that ingredients and the production environment are regularly monitored for contamination and that the processes are designed to produce safe products every time.

2. Good Manufacturing Practice (GMP)

The company's integrated management system encompasses Total Quality, Health and Safety, Food Safety and GMP.

3. ISO9001

Biocatalysts Ltd is certified to BS ISO9001: 2000. Regular Audits are carried out by the British Standards Institute (BSI) to ensure continuing compliance with the standard.

AVAILABILITY

Liquids: standard 25kg nett plastic jerry cans. Non-standard quantities of 5kg, 215kg and 1000kg are also available for some products, please enquire.

The production micro-organism used in this product is not a GMO. Within the proposed guidelines of the European Union regarding Genetically Modified products, the above product would be classed as GMO free.

