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Pectract 2000

Pectinase for Juice Extraction

Background:-

Pectinase is a general term for enzymes that break down pectin, a polysaccharide substrate that is found in the cell walls of plants. One of the most studied and widely used commercial pectinases is polygalacturonase. It is useful because pectin is the jelly-like matrix which helps cement plant cells together and in which other cell wall components, such as cellulose fibrils, are embedded. Therefore Pectinase enzymes are commonly used in processes involving the degradation of plant materials, such as speeding up the extraction of fruit juice from fruit, including apples.

Applications:-

Fruit juice extraction

The largest industrial application of pectinases is in fruit juice extraction and clarification. Pectins contribute to fruit juice viscosity and turbidity. A mixture of pectinases and amylases is used to clarify fruit juices. It decreases filtration time up to 50%. Treatment of fruit pulps with pectinases also showed an increase in fruit juice volume from banana, grapes and apples. Pectinases in combination with other enzymes, viz., cellulases, arabinases and xylanases, have been used to increase the pressing efficiency of the fruits for juice extraction.

Benefits:-

- Viscosity reduction of Pulp Mash and Juice.
- Improved Yields of Juice.
- Reduction of Pectin Haze and subsequent Reduction in Filtration time.

Properties:-

Appearance	Brown to Amber Liquid
Odour	Characteristic Fermentation Odour
Optimal pH range	4-6, pH 4.5 Optimum
Optimal Temperature	30 to 60°C, 55°C Optimum

Dosage :

Dosage should be determined based on the specific application. Typical application rates range from 200-400g/MT Fruit Juice/Pulp.

Storage :-

The product should be kept cool and dry, avoid direct sunlight, close lid after used.