

Pectate lyase (food grade)

Cat. No. NATC-207

Lot. No. (See product label)

Introduction

Description

Pectate lyase is made from *Aspergillus niger* by deep liquid fermentation and ultrafiltration. It belongs to one kind of pectinase system, and it can act on methylated pectin directly without the help of pectinesterase.

Product Information

Source

Aspergillus niger

Appearance

Light yellow-brown liquid.

Form

Liquid

Optimum pH

4.0-7.0

Optimum temperature

30-50°C

Storage and Shipping Information

Storage

This product is active biological agents, transport and storage process should be dark, low temperature, dry, ventilated.