Creative Enzymes®

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.