

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.