Creative Enzymes®

Pectinase for Wine

Cat. No. WIC-100

Lot. No. (See product label)

Introduction

Description Pectinase is a complex enzyme specifically designed for wine production. It is produced through liquid deep fermentation and refinement of carefully selected strains. The synergistic action of multiple enzymes helps release grape contents, improving juice yield. Product Components: Primary Enzyme Activity: Pectinase Secondary Enzyme Activities: Cellulase, Hemicellulase

Applications Enhances filtration performance. Increases juice yield and shortens pressing time. Promotes juice clarification and wine stability. Usage Instructions: After fruit crushing, add the enzyme solution evenly. Recommended Dosage: 10-30 g per ton of fruit. Enzymatic Hydrolysis Time: At ambient temperatures in autumn, the reaction typically requires 4-7 days. Higher temperatures or extended enzymatic reaction times improve the breakdown efficiency and overall results.

Synonyms Pectinase; Wine

Product Information

Appearance Brown liquid

Optimum pH 2.8-5.5

Optimum temperature 15°C-50°C

Function The primary components of grape cell walls are cellulose, hemicellulose, and pectin. These cell walls have a dense structure that is difficult to break down fully using mechanical or chemical methods alone. Cellulase and hemicellulase hydrolyze plant cell walls, releasing more juice and flavor compounds, thus improving yield. Pectinase and hemicellulase rapidly break down pectin and other arabinose long-chain molecules, reducing juice viscosity and enhancing production efficiency. The enzymes in this product work synergistically to accelerate pectin degradation and clarify the juice by eliminating haze-causing substances.

Usage and Packaging

Package 1kg/ bottle; 25kg/drum

Storage and Shipping Information

Storage This product has a shelf life of 12 months if stored in a cool and dry environment.