

Pectate Lyase (Methanol-Free Specialized)

Cat. No. WIC-101

Lot. No. (See product label)

Introduction

Description

Pectin Lyase (Methanol-Free Specialized) is a pectinase specifically developed for processing fruits with high pectin content. It is produced through liquid deep fermentation and refinement of selected high-quality strains. This product acts on high-pectin fruits, utilizing a unique simultaneous cleavage of methoxybenzene rings to prevent the release of isolated methoxyl groups, thus reducing the risk of high methanol formation during juice processing. It also improves the efficiency of pectin degradation, effectively preventing the oxidative loss of color and aroma caused by slow juice extraction from easily oxidized raw materials. Additionally, it is well-suited for "flash extraction" processes to achieve rapid extraction.

Applications

This specialized pectin trans-eliminase cleaves pectin through a unique methoxybenzene ring-cleaving mechanism, avoiding the high methanol risk associated with isolated methoxyl group cleavage. Flash Extraction: Process at 30–40°C for 5 to 30 minutes with a recommended dosage of 5 to 8 g/hl. Hot Maceration: Process at 45–55°C for 30 to 60 minutes with a recommended dosage of 2 to 3 g/hl. White and Rosé Pre-Treatment Pressing: For temperatures of 10–18°C, process for 1 to 3 hours with a recommended dosage of 3 to 5 g/hl. For temperatures of 18–25°C, process for 30 to 60 minutes with a recommended dosage of 2 to 4 g/hl.

Product Information

Appearance Brownish-yellow powder

Optimum pH 4.5–5.3

Optimum temperature 40°C – 50°C

Usage and Packaging

Package 1kg/aluminum foil bag or 25kg/cardboard drum

Storage and Shipping Information

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