Creative Enzymes®

Pectinase for Fruit Juice

Cat. No. FJE-1411

Lot. No. (See product label)

Introduction

Description	Pectinase is a high activity enzyme preparation which produced by a kind of fine aspergillus submerged fermentation
Applications	Degrade pectic substance, clarify fruit juice; reduce fruit juice viscosity, improve filtering speed; effectively prevent product from turbidness, prolong shelf life.
Synonyms	Pectinase; for Fruit Juice; Pectinase; Fruit Juice Enzymes; flour; Degrade pectic substance; pectic; Pectinase for Fruit Juice; FJE-1411

Product Information

Source	Aspergillus
Appearance	liquid
CAS No.	9032-75-1

Usage and Packaging

Package	25kg/barrel or subject to client requirement.