

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.

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1/1