PECTINASE®

DESCRIPTION
Pectinase is a complex enzyme preparation composed by consecutively active enzymes-pectinesterase, polygalacturonase, pectinlyase - ensuring a high level of decomposition of the pectin substances.
It is produced by submerged fermentation of a specially selected producer of *Asp. niger*.

UNITS OF ACTIVITY
Enzyme activity is expressed in polygalacturonase units, representing the amount of pectin (in mg) which is hydrolyzed from 1 g of enzyme preparation for 10 min, at T - 30°C, to hydrolytic degree 30%.

STANDARDS
100 000 - 300 000 U/g

PHYSICAL PROPERTIES
External appearances - powder
Colour - grey beige - brown
Dry substance - over 87% for the dry substance
Solubility - water-soluble enzyme component

APPLICATION
To clarify fruit juices and dreggy pressed wines.
Dosage: 2-20 g/ton
Temperature - 50 - 52°C, time - 30 - 60 min
In animal husbandry Pectinase is used as a component in multienzyme complexes containing also hemicellulases, cellulases and proteases.
Addition of Pectinase increases amino acid digestibility in vegetable protein sources and improves animal performance.

STORAGE
In the original container, well-closed, in dry and well-ventilated facilities, protected from direct sunlight.

SHELF LIFE
To maintain optimum enzyme activity, this product should be stored in a cool, dry place in a tightly sealed container. When properly stored, this product can be expected to lose less than 10% of its activity in twelve months.

PACKING
Polyethylene bags of 10, 15 and 20 kg.

Biovet’s enzymes are KOSHER certified products. They are produced by non-GM microorganisms.

Biovet JSC, 39 Petar Rakov St, 4550 Peshtera, Bulgaria
Tel.: +359 350 5619, 5973, Fax: +359 350 5636, 5607, e-mail: biovet@biovet.com, www.biovet.com