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Technical Data Sheet

WHC Cold Temp Pectinase Enzyme

Description

This highly concentrated liquid pectinase from *Aspergillus niger* is developed specifically for low-temperature clarification of fruit and grape musts, rapidly breaking down pectins to improve juice yield, clarity, filtration performance, and processing efficiency.

Usage

After diluting Cold Temp Pectinase Enzyme 10 times with cold potable water and mixing it uniformly, it can be added directly to the fruit must.

Fruit must clarification 1 - 5 g/hl 5 - 10+ hours at 10°C or less.

Ingredients Declaration

Pectinase (<5%)

CAS-No.: 9032-75-1

EC-No.: 232-885-6

Classification according to Regulation (EC) No. 1272/2008 [CLP]: Resp. Sens. 1, H334

GLYCEROL (40 - <70%)

CAS-No.: 56-81-5

EC-No.: 200-289-5

Classification according to Regulation (EC) No. 1272/2008 [CLP]: Acute Tox. 2 (Oral), H300

Technical Specifications

Visual Description	Brown liquid, stabilized with glycerol
Optimum Temperature	10°C or less or 50°F or less
Dosage	1 - 5 g/hl

Packaging

WHC Cold Temp Pectinase Enzyme is available in 1kg, 5kg and 25kg containers. These materials comply with relevant food-contact legislation, including, EU Regulation 1935/2004 (materials intended for contact with food), EU Regulation 1245/2020 (plastic materials intended for contact with food)), EU Regulation 2023/2006 (GMP for materials intended for contact with food), and FDA CFR 21 (174-179) (USA).

Storage and Handling

Storage Conditions:	The product is best stored in the original packaging under refrigerated conditions at 4°C to 10°C [39°F to 50°F] to retain maximum activity during storage.
Shelf life:	As stated on the pack.
Handling:	<i>Enzyme products need to be handled with care.</i> <i>Please request a Material Safety Data Sheet/MSDS for further advice.</i>

If you have any questions or concerns about our product please contact us at lab@whclab.com