

Description

Pectinase 100ml

Enzymes should be stored in a refrigerator at 4°C.

This should ensure a shelf life of up to 12 months.

They should be regarded as being 100% for the purposes of dilution, e.g. 1g/1ml in 100ml water gives a 1% solution.

Features:-

Typical Working Concentration: 0.1 - 1%.

Optimum Working pH: 2 - 9.

Working Temp. Range: 20 - 75°C.

Substrate: Fruit Pulp, 2 - 4% Pectin.

Product: Maltose, Dextrins.

Enzyme Source: Aspergillus Spp.

Notes: Commercial grade liquid.

Quantity: 100ml.

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