



ERC Catalysts, Inc.
215 Main Street, Miltona, MN 56354 U.S.A.
Phone: 218.943.7904

PECTINASE (*Aspergillus niger*)

SPECIFICATION SHEET

I.U.B. 3.2.1.4

DESCRIPTION

Pectinase is a food grade enzyme and is derived from the fermentation of a selected Non-GMO strain of *Aspergillus niger*. It is used to hydrolyze (breakdown) pectin found in fruit.

PHYSICAL PROPERTIES

A tan to light tan colored, fine, free-flowing powder, soluble in water, free of offensive odor and taste.

ENZYMATIC PROPERTIES

The pH optimum is 3.5 with a stability range of 2.0 to 7.0. The optimum temperature is 50°C with a stability range of 30°C to 60°C.

ACTIVITY

The activity is characterized by its ability to hydrolyze high molecular-weight pectin within the polygalacturonic chain. The acceptance criteria for all enzyme assays is: NLT 85.0% and NMT 115.0% of the declared units of enzyme activity.*

COUNTRY OF ORIGIN USA

STORAGE/SHELF LIFE/STANDARD PACK SIZE

Product is stable for two years (24 months) if stored at or below 10°C in sealed poly bags in boxes or drums away from sunlight and high humidity. Product is packed in 25 kilo fiber drums or double-wall box

HANDLING PRECAUTIONS

Avoid the formation of aerosol and dust of the product. Repeated inhalation of enzyme aerosol or dust may cause allergic type reactions in sensitized individuals. For detailed information please refer to the SDS.

Description	Specification	Method
Activity:	NLT 3,500 ENDO PG/GM	FCC
Identity:	Pectinase	FTIR
Moisture:	NMT 10%	Ohaus MB-45
Metals:		
Lead	NMT 5 ppm	SW-846 6020
Microbiological Data:		
TPC	<10,000 CFU/g	Soleris / AOAC 990.12
E. coli	Negative/10g	Soleris / AOAC 991.14
Enterococcus/Salmonella**	<100 CFU/g ~ Negative/25g	Soleris / AOAC 2011.03
Yeast	<1,000 CFU/g	Soleris / AOAC 997.02
Mold	<1,000 CFU/g	Soleris / AOAC 997.02
Coliforms	<100 CFU/g	Soleris / AOAC 991.14

*FCC 9 Page 414

**If Enterococcus test results exceed 100 CFU/g then Salmonella testing is completed.

Product Code: 112030/12.15.20

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