

BIOPECTINASE 200AL

PRODUCT CODE: 5A00095 (BIOPECT200AL)

FOOD GRADE PRODUCT

Introduction:

BIOPECTINASE 200AL is a combination of cellulase and pectinase derived from a selected strain of *Aspergillus niger*. **BIOPECTINASE 200AL** has been specifically developed for use in the wine industry. This enzyme can be added to the juice at either the macerating or clarification stage. This enzyme combination is extremely temperature tolerant and will be active at temperatures as low as 5°C (such as chilled must).

Physical Form:

A slightly viscous, dark amber free flowing liquid, with a characteristic sweet smell.

Ingredients:

Pectinase enzyme concentrate
Cellulase enzyme concentrate
Stabilisers

Specification:

All analytical methods available on request.

Activity

Pectinase AJDU u/ml	:	> 32,000
Cellulase CMC U/ml	:	> 1,000

Heavy Metals

Meets FCC specification for food grade enzymes

Total heavy metals	:	< 40ppm
Lead	:	< 10ppm
Arsenic	:	< 3ppm

Microbiological

T.V.C.	:	< 50,000/ml
Coliforms	:	< 30 CPU/ml
Salmonella	:	absent in 25g
E. coli	:	absent in 25 g
Yeast & Moulds	:	< 200/ml
T.E.	:	< 30/ml

Dose rates:

Recommended dose rates for **BIOPECTINASE 200AL** is generally between 40 - 100ppm. Please note these should be optimised to suit your application.

Application:

BIOPECTINASE 200AL is a balanced complex of enzyme activities which hydrolyse pectic substances leading to de-pectinisation and clarification of juice. The use of **BIOPECTINASE 200AL** offers the following advantages:

- (1) Treatment of the fruit will lead to rapid processing with maximum yield of both free run and total juice.
- (2) De-pectinisation of the juice. This results in more rapid floc formation while the lowered viscosity facilitates subsequent clarification and/or filtration.
- (3) Rapid clarification leading to reduced flavour damage from oxidation or premature fermentation.
- (4) Reduction in high molecular weight polysaccharides, which can result in unwanted haze.
- (5) Is active at low temperatures making it ideal for addition to chilled wine must.

Activity Profile:

Temperature range: 5 - 60°C (working range) with optimum activity between 45 - 55°C.

pH range: pH 2.5 - pH 5.5 (working range) with optimum activity at pH 3.0 - pH 5.0.

Storage/stability:

BIOPECTINASE 200AL should be stored at temperatures of less than 20°C where the declared enzyme activity will be maintained for at least 6 months.

Health & Safety:

A material data sheet is available on request. Skin contact should be avoided. In case of accidental spillage wash area thoroughly with water.

Packaging:

Standard packaging for **BIOPECTINASE 200AL** is in 25kg polythene drums, however the product can be repacked to meet specific customer requirements.

Issue No:	Summary of changes made from previous version:	Actioned by:	Authorised by:
4	Change of logo & email address	Andrew Brennan	Michael Watson