

## Pectate lyase (food grade)

Cat. No. NATC-207

Lot. No. (See product label)

## Introduction

**Description** Pectate lyase is made from Aspergillus niger by deep liquid fermentation and ultrafiltration. It belongs to

one kind of pectinase system, and it can act on methylated pectin directly without the help of

pectinesterase.

## **Product Information**

**Source** Aspergillus niger

Appearance Light yellow-brown liquid.

**Form** Liquid

**Optimum pH** 4.0-7.0

*Optimum* 30-50°C

temperature

## Storage and Shipping Information

**Storage** This product is active biological agents, transport and storage process should be dark, low temperature,

dry, ventilated.

**Tel:** 1-631-562-8517 1-516-512-3133 **Email:** info@creative-enzymes.com

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