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Brennereitechnologie

Pektinlyase

Last update 09/2009

- Special distillery enzyme for liquefaction
of fruit mashes (pure pectinlyase) -

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Technical informations and instructions for use

General instructions:

Pectinlyase is a special pectinolytic enzyme preparation for the liquefaction of pome and stone fruit mash in the small distillery. In contrast to other liquefaction enzymes whose enzymatic activity consists of a mixture of pectin methyl esterase, polygalacturonase and pectin lyase, **pectinlyase** is a pure individual activity.

It is obtained from a genetically modified *Aspergillus niger* (GMO!).

Possible advantages:

Due to the cheaper production from a self-cloned microorganism **pectinlyase** is significantly cheaper than conventionally produced pectinase preparations.

Recently published scientific studies also point to a technical advantage: distillates from fruit mashes, which were milled with **pectinlyase** instead of a conventional pectinase or not at all enzymatically, have significantly lower levels of methanol.

Practical implication:

The reduction of the natural elimination of methanol from the pectin present in the fruit is important where low-sugar raw materials are processed into distillates subject to low methanol limits (see Annex II, category 9 of the amended EC Spirits Regulation No 110/2008).

Dosage:

Stated quantities refer to 1 hl of mash:

Stone fruits:	2-5 ml
Pome fruits:	5-10 ml
rowan/juniper-berries, rose hips, sloes:	15-20 ml

The required amount of enzyme is prediluted in about ten times the amount of tap water and added directly during the mashing, preferably directly with the fruit in the masher, the screw pump or the passing machine.

Storage:

Please store cold and dry!
When stored at 20°C, the product retains its activity for at least 6 months, stored at 5°C for at least 1 year.

Package Size:

1 l bottle (No. 5015)

Safety aspects:

The product is produced in accordance with the JECFA (FAO/WHO) and FCC specifications for food enzymes.

Precautions for handling:

Like all enzyme preparations, pectinlyase can cause sensitization by inhalation (allergic reaction). Therefore, unnecessary aerosol development should be avoided during application and no dust should be inhaled from dried-up residues. Likewise, direct contact with skin and mucous membranes should be avoided.

All information in this publication corresponds to our current experience and knowledge.

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