LAB PROCEDURE
Pectinase Enzyme Analysis

EQUIPMENT REQUIRED:
- Centrifuge
- 100 ml Graduated Cylinder
- Graduated Pipette

REAGENTS:
- Isopropyl or Ethyl Alcohol
- Concentrate Hydrochloric Acid

PROCEDURE:
1. Acidify the alcohol at a rate of 1.0 ml of concentrated Hydrochloric acid per 99 ml of alcohol.
2. Centrifuge the sample to be tested until you have a clear juice.
3. Put 33 ml of sample in the 100 ml graduated cylinder. Fill the balance of the cylinder to 100 ml with the Acidified Alcohol solution.
4. Invert the cylinder 3-4 times, but do not shake.
5. Let the solution sit for 3-5 minutes and look for visual signs of a white strand like precipitate. If the precipitate appears, pectin still remains in the juice and would be indicated as pectin “positive”. If no precipitate appears, the test is “negative”.

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