Pectic substances are major components of divided four groups: protopectin, pectic acid, pectin and oligogalacturonates [1]. Pectinases were among the first enzyme groups used in homes. The first commercial applications of pectinases were observed in 1930s. Nowadays, pectinases are upcoming enzymes in commercial applications [2]. These enzymes are produced by microorganisms such as fungi, yeasts and bacteria [3]. Aspergillus niger is the common fungi used for industrial production and commercial preparations of pectinases [4,5]. This fungus produces polygalacturonases (PG), polymethylgalacturonase (PMG) and pectin lyase (PL) [5].

Classification of pectic substances and pectinases is shown in Fig.1. [6].

The aim of this study is production of PL in submerged culture with thermostable Aspergillus niger. PL was purified with ammonium sulphate, gel filtration and ion-exchange chromatography. Action of different chemical substances on enzyme activity was investigated. Their activator and inhibitor effects were determined.