

RAPIDASE

HIGH SPEED ENZYMES SINCE 1922

EXTRA FRUIT

Enzyme for fast, early aroma precursor extraction in red grape maceration

Rapidase® Extra Fruit allows for targeted extraction of fruity aroma precursors contained in red grape skins. Its use allows reducing maceration time and temperature as well as making a lesser use of potentially oxidative mechanical methods such as punch downs or extended cold soak.

Rapidase® Extra Fruit

- Is a microgranulated pectolytic enzyme preparation with essential side activities in order to preserve color
- **Rapidase® Extra fruit** contains naturally low levels of anthocyanase.

Use and dosage

- Add as early as possible in maceration ;
- 2 to 3 g/100 kg:
 - for thick skin or preferment cold soaking (8-12 °C): 3 g/100 kg ;
 - up to 3 days maceration: 2,5 g/100 kg ;
 - for regular maceration: 2 g/100 kg ;
- Dilute 10 times prior to addition ;
- Active from 10 to 50 °C, (50 to 122 °F). Activity increases with temperature, temperatures above 50°C inactivate **Rapidase® Extra fruit** ;
- Active within the wine pH range and in the presence of normal concentrations of SO₂ ;
- Eliminated by bentonite.

Peace of Mind comes with DSM enzymes

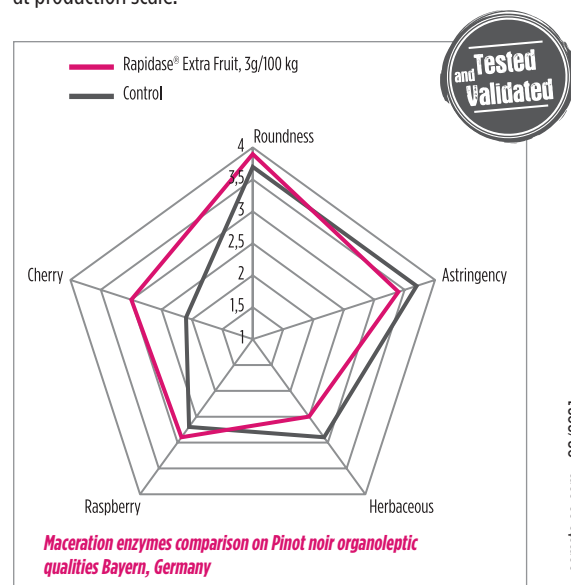
Rapidase enzymes are made by DSM one of the very few global market leaders in food enzymes. DSM enjoys the longest history in producing winemaking enzymes and commits to its reliability through its **Quality for life™** program. This commitment assures you that any DSM ingredients you are buying is safe in terms of quality, reliability, reproducibility and traceability but also is manufactured in a safe and sustainable way. Any product specification, Material Safety Data Sheet, allergen and non GM, manufacturer certificates is available upon request.



Diligent care has been taken to ensure that the information provided here is accurate. Since the user's specific conditions of use and application are beyond our control, we give no warranty and make no representation regarding the results which may be obtained by the user. The user is responsible for determining the suitability and legal status of the use intended for our products.

Tested and Validated

To offer the best efficiency in application each **Rapidase®** formulation is developed and **tested** with the world most renowned wine research institutes and **validated** in wineries at production scale.



Our technical and sales staff is available to provide you with test results as well as assist you in evaluating the products premium performances in your specific conditions.

Packaging and storage

- Available in plastic boxes of 100 g and 1 kg ;
- To be stored in a dry cool place between 5 and 15 °C ;
- Once opened, the product can still be used within its best before date.

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