RAPIDASE EXTRA PRESS

HIGH SPEED ENZYMES SINCE 1922

Enzyme for fast, efficient pressing of white grapes

Rapidase® Extra Press releases juice from white grapes by weakening grape skins and reducing pectin water retention capacity. Its use increases juice yields and allows for softer and shorter pressing cycles thus preserving grape must from oxidation.

Rapidase® Extra Press

- Is a liquid pectolytic enzyme preparation with essential side activities. **Rapidase® Extra Press** naturally contains negligible levels of *Cinnamyl esterase* (nFCE) in order to preserve aroma freshness whichever your yeast choice might be.

Use and dosage

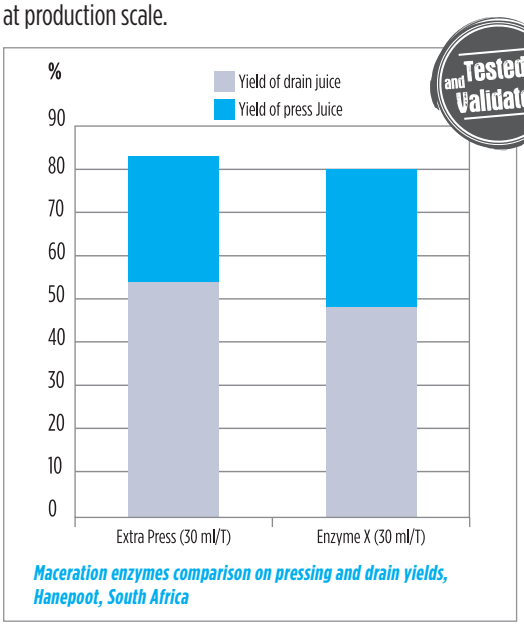
- Add as early as possible on grapes upon reception or after crushing in non oxidative conditions ;
- Avoid immediate draining after enzyme addition to allow enzyme distribution onto grapes ;
- 1,5 to 2,5 ml/100 Kg:
  - on destemmed grapes: 1,5 to 2 ml/100 Kg ;
  - on whole cluster grapes: 2 to 2,5 ml/100 Kg ;
- Active from 10 to 45 °C, (50 to 113 °F). The activity increases with temperature ;
- Active within the wine pH range and in the presence of normal concentrations of SO_2 ;
- 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.

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.



Maceration enzymes comparison on pressing and drain yields, Hanepoot, South Africa

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

- **Rapidase® Extra Press** is available in 20 kg drums ;
- Store refrigerated at 4 to 8 °C (40 to 45 °F).

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.

Comète and Co - comete-co.com - 02/2021

OENOBRANDS SAS
Parc Agropolis II - Bât 5
2196 Boulevard de la Lironde
CS 34603 - 34397 Montpellier Cedex 5
RCS Montpellier - SIREN 521 285 304
info@oenobrands.com
www.oenobrands.com

DISTRIBUTED BY:
CORIMPEX
Balance your Service
CORIMPEX SERVICE SRL
Via Cjarbonaris, 19
34076 Romans d'Isonzo (GO) - Italy
Tel +39 0481 91008 / 91066
info@corimpex.it
www.corimpex.it

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