RAPIDASE CLEAR

HIGH SPEED ENZYMES SINCE 1922

Enzyme for fast, efficient grape must and wine clarification

Rapidase® Clear decreases viscosity allowing for more compact lees, clearer must and wines.

Rapidase® Clear

- Is a liquid and microgranulated pectolytic enzyme preparation that naturally contains negligible levels of *Cinnamyl esterase* (nFCE) in order to preserve aroma freshness whichever your yeast choice might be.

Use and dosage

- 1 to 2,5 g/hl (or ml/hl):
  - for temperatures above 13 °C: 1 to 1,5 g/hl (or ml/hl) ;
  - for temperatures between 10 and 12 °C: 1,5 to 2 g/hl (or ml/hl) ;
  - for settling time under 6 hour at temperatures above 10 °C: 2 to 2,5 g/hl (or ml/hl) ;
- Active from 10 to 45 °C, (50 to 122 °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 and charcoal.

Notes:

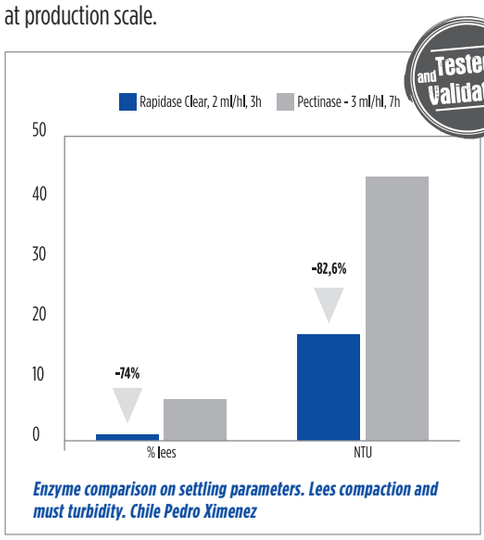
- Time necessary for a negative pectin test will determine sufficient contact time. A simple pectin test protocol is available upon request ;
- For difficult to settle must or temperature below 10 °C choose **Rapidase® Clear Extreme** ;
- For clarification of red must post thermo treatment choose **Rapidase® Thermoflash**.

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.



Enzyme comparison on settling parameters. Lees compaction and must turbidity. Chile Pedro Ximenez

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 Clear L** is available in 20 kg and 1 kg drums:
  - store refrigerated at 4 to 8 °C (40 to 45 °F) ;
- **Rapidase Clear MG** is available in 1 kg and 100 g boxes:
  - store in a dry cool place between 5 and 15 °C ;
  - once opened, the product can still be used within its best before date.

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.

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:

DSM
BRIGHT SCIENCE. BRIGHTER LIVING.

AGENCE REBELLE - agence-rebelle.com - 01/2017