

RAPIDASE

HIGH SPEED ENZYMES SINCE 1922

CLEAR EXTREME

Enzyme for fast, efficient clarification of grape must in difficult and extreme conditions

Rapidase® Clear Extreme decreases viscosity and promotes solid particles aggregation. Its use allows for more compact lees and clearer must when settling conditions are difficult including low temperatures, pH and/or hard to settle varieties.

Rapidase® Clear Extreme

■ is a liquid and microgranulated pectolytic enzyme preparation with essential side activities. **Rapidase® Clear Extreme** 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 after pressing ;
- 1 to 3 ml/hl or 1 to 3 g/hl of must:
 - for temperatures above 12 °C: 1 ml/hl (g/hl) ;
 - for temperatures between 10 and 12 °C: 2 ml/hl (g/hl) ;
 - for settling time under 6 hours at temperatures above 10 °C: 2,5 ml/hl (g/hl) ;
 - for temperature below 10 °C: 3 ml/hl (g/hl) ;
- Active from 6 to 50 °C, (43 to 122 °F). The activity increases with temperature ;
- Active within the wine pH range and in the presence of normal concentrations of SO₂ ;
- 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 clarification of red must post thermo treatment choose **Rapidase® Thermoflash**.

Peace of Mind comes with DSM enzymes

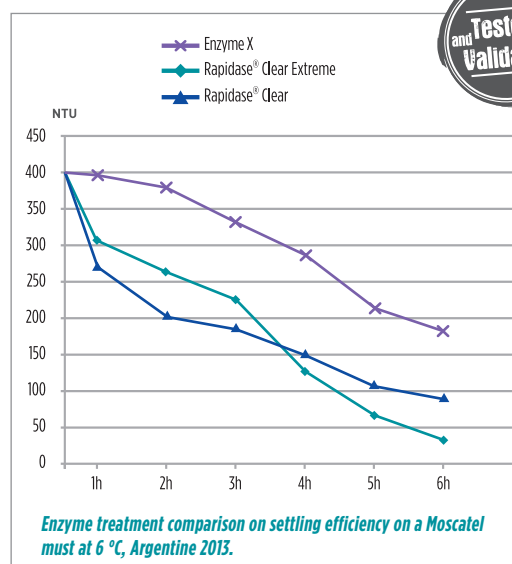
Rapidase enzymes are made by DSM one of the very few global market leaders in food enzymes. DSM enjoys the longest history in producing winemaking enzymes and commits to its reliability through its **Quality for life™** program. This commitment assures you that any DSM ingredients you are buying is safe 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.



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.



Enzyme treatment comparison on settling efficiency on a Moscatel must at 6 °C, Argentine 2013.

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 Extreme L** is available 1 and 5 kg drums:
 - Store refrigerated at 4 to 8 °C (40 to 45 °F) ;
- **Rapidase Clear Extreme MG** is available in 100 g plastic 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.

OENOBANDS SAS

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

DISTRIBUTED BY:

