

RAPIDASE

HIGH SPEED ENZYMES SINCE 1922 **EXPRESSION AROMA**

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

Skin contact allows for enhanced aroma intensity and complexity. **Rapidase® Expression Aroma** allows for targeted extraction of aroma precursors such as thiols contained in grape skins without extracting unwanted compounds such as polyphenols. Its use maintains sufficient skin integrity not to spoil downstream pressing and allows reducing maceration time and potentially replaces more oxidative mechanical methods.

Rapidase® Expression Aroma

- Is a microgranulated pectolytic enzyme preparation with essential side activities. **Rapidase® Expression Aroma** 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 at the crusher, in maceration or in the press ;
- 2 to 3 g/100 kg:
 - for temperatures between 8 and 10°C: 3g/100 kg ;
 - for thick skin grapes or early harvest: 2,5 to 3 g/100 kg ;
 - maceration over 3 days: 2 to 2,5 g/100 kg ;
 - for temperatures above 10 °C and maceration over 6 hours: 2 g/100 kg ;
- Dilute 10 times prior to addition ;
- Active from 10 to 45°C, (50 to 113°F) ;
Activity increases with temperature. Temperatures above 50°C inactivate **Rapidase® Expression Aroma**.
- Active within wine pH range ;
- Active in the presence of normal concentrations of SO₂ ;
- Eliminated by bentonite.

Peace of Mind comes with DSM enzymes

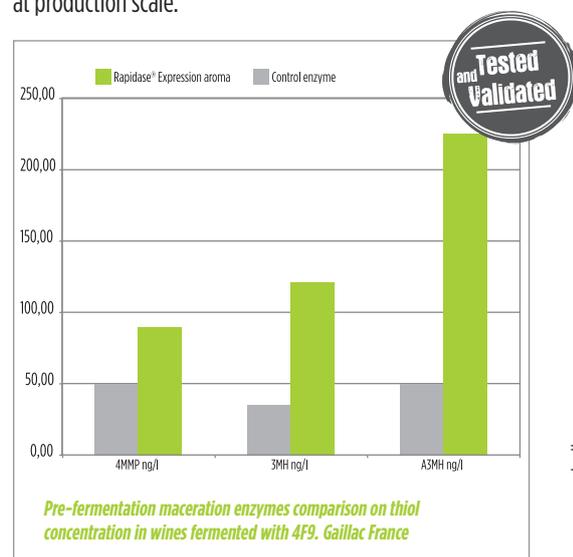
Rapidase enzymes are made by DSM one of the very few global market leaders in food enzymes. DSM enjoys the longest history in producing winemaking enzymes and commits to its reliability through its **Quality for life™** program. This commitment assures you that any DSM ingredients you are buying is safe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

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