RAPIDASE

HIGH SPEED ENZYMES SINCE 1922 **REVELATION AROMA**

Enzyme for fast, early release of varietal aroma precursors in wine

Rapidase® Revelation Aroma allows for enhanced release of aroma precursors contained in white and red wines. Its use allows obtaining wines with an intense and multi dimensional bouquet.

Rapidase® Revelation Aroma

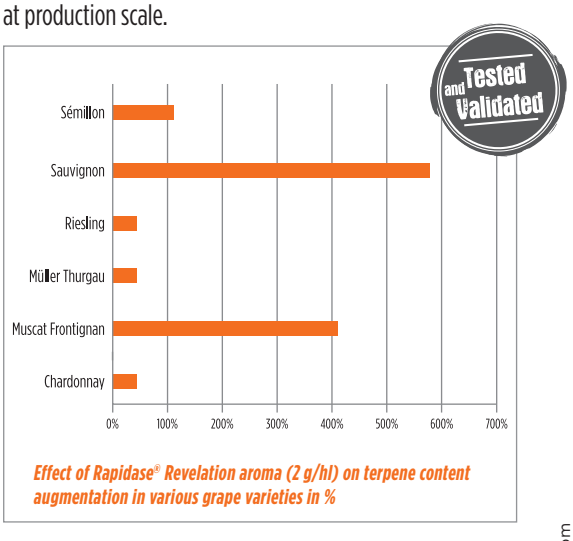
- Is a microgranulated pectolytic enzyme preparation with the four essential *α and* ß-glycosidases activities.

Use and dosage

- 1 to 3 g/hl ;
- **Rapidase® Revelation Aroma** during skin maceration and red winemaking:
  - on destemmed grapes: whites 2 g/100 kg, reds 3 g/100 kg ;
  - on whole cluster: whites 2,5 g/100 kg, reds 3 g/100 kg ;
- **Rapidase® Revelation Aroma** is used on wine for maximized efficiency in aroma enhancement ;
- At temperatures above 12°C: whites 1 g/hl, reds 2 g/hl ;
- At temperature below 12°C: whites 1,5 g/hl, reds 2,5 g/hl ;
- A simple test protocol is available upon request to determine the most adapted dose and contact time ;
- Dilute 10 times prior to addition ;
- Active from 10 to 40°C, (50 to 104°F) ;
  Activity increases with temperature, temperatures above 50°C inactivate **Rapidase® Revelation Aroma**.
- Active within the wine pH range and in the presence of normal concentrations of SO_2 ;
- When the desired aroma intensity has been achieved, remove the enzyme with a treatment with 10 g/hl of bentonite.

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.



Effect of Rapidase® Revelation aroma (2 g/hl) on terpene content augmentation in various grape varieties in %

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 ;
- 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.

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.

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