

RAPIDASE

HIGH SPEED ENZYMES SINCE 1922

THERMOFLASH

Enzyme for fast and, efficient clarification of thermo treated red grape must

Rapidase® Thermoflash decreases the viscosity of thermo treated red must. Its use not only eases pressing but also accelerates and improves clarification and filtration.

Rapidase® Thermoflash

- Is a thermostable liquid pectolytic enzyme preparation that naturally contains negligible levels of *Cinnamyl esterase* (nFCE).

Use and dosage

- Add as early as possible after the heating phase and at a temperature below 68 °C ;
- 1 to 3 ml/100 kg ;
- **Rapidase® Thermoflash** is used in maceration after thermo treatment or flash detente to ease pressing and increase juice yield:
 - use 1 to 2 ml/100 kg depending on temperature and contact time ;
 - best results will be obtained in clarification when adding an extra 1 ml/hl on must after pressing ;
- **Rapidase® Thermoflash** is used on must after pressing for maximized efficiency in clarification:
 - use 1 to 2 ml/100 kg depending on temperature and contact time.

Note: Time necessary for a negative pectin test will determine sufficient contact time and dosage. A simple pectin test protocol is available upon request.

- Active from 10 to 68 °C (50 to 154 °F). The activity increases with temperature and is rapidly inactivated above 68 °C (154 °F) ;

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.

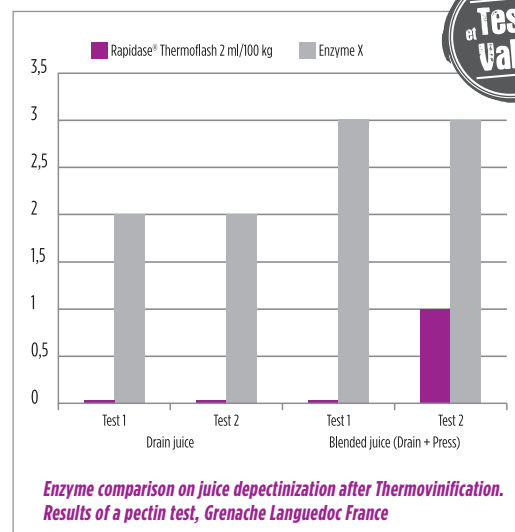


Diligent care has been taken to ensure that the information provided here is accurate. Since the user's specific conditions of use and application are beyond our control, we give no warranty and make no representation regarding the results which may be obtained by the user. The user is responsible for determining the suitability and legal status of the use intended for our products.

- Active within the wine pH range and in the presence of normal concentrations of SO₂ ;
- Eliminated by 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.



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® Thermoflash** is available in 20 kg drums:
 - store refrigerated at 4 to 8 °C (40 to 45 °F).

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

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