



## Product Specification Sheet

### **RAPIDASE EXTRA COLOR (100g/1Kg)**

Last revision: 08 Feb 2023

#### **Product Information**

Description	Enzyme preparation for food use containing polygalacturonase (pectinase) derived from selected strains of <i>Aspergillus niger</i>
Application market	Winemaking
Appearance	Off-white to beige microgranulate (product color may vary from batch to batch)
Status	<ul style="list-style-type: none"><li>• Kosher approved</li></ul>
Status	<ul style="list-style-type: none"><li>• The producing micro-organism is of non-GM origin (statement available on request)</li><li>• Allergen statement available on request</li><li>• Suitable for vegans</li><li>• Suitable for vegetarians</li></ul>
Country of Origin	France

#### **Physical & Chemical specifications**

Standardised activity	≥ 150000 AVJP/g	Lead	≤ 5 ppm
Particle size distribution	100 % < 1.25 mm	Arsenic	≤ 3 ppm
	5 % < 0.08 mm	Mercury	≤ 0.5 ppm
Heavy metals	≤ 30 ppm (as Pb)	Cadmium	≤ 0.5 ppm

#### **Microbiological specifications**

Total plate count	≤ 5 * 10 <sup>4</sup> CFU/g	<i>Salmonella</i>	absent in 25 g
Coliforms	≤ 30 CFU/g	<i>Staphylococcus aureus</i>	absent in 1 g
Anaer. sulphite reducing bacteria	≤ 30 CFU/g	<i>Escherichia coli</i>	absent in 25 g

#### **Composition**

<b>Ingredients</b>	<b>Typical values</b>
Dextrin	87 %
Enzyme concentrate	9 %
Sodium chloride	3 %
Sodium acetate	1 %



## Regulatory information

The products are in compliance with the general specifications for food enzyme preparations regarding heavy metals and microbiological properties as published in the Food Chemicals Codex and by JECFA. The analytical methods used are derived from international standardized methods like FCC, ISO or JECFA.

- The product complies with REG (EU) 2019/934 (see also publication in the Official Journal of the European Union C409 Vol 62 (December 5, 2019)), International Code of Oenological Practices and the International Oenological Codex

## Packaging & Storage

Packaging	Product number 4488, 4489. Plastic jar with sealed top.
Storage conditions	<ul style="list-style-type: none"><li>• Recommended storage temperature 5 - 15 °C.</li><li>• When stored in recommended condition, and in its original sealed packaging, the shelf life will be 48 months, and the activity loss will be less than 5% per annum.</li></ul>

## Safety & Handling

Please refer to the Safety Data Sheet, available on request.

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