

Product Specification Sheet

RAPIDASE BATONNAGE (100g)

Last revision : February 2023

Product information

Description	Enzyme preparation for food use containing polygalacturonase (pectinase) and β - glucanase derived from selected strains of <i>Aspergillus Niger</i> and <i>Trichoderma harzianum</i>
Application market	Winemaking
Appereance	Creamish to tan microgranulate (product color may vary from batch to batch)
Status	<ul style="list-style-type: none"> • Kosher approved • The producing micro-organism is of non-GM origin (statement available on request) • Allergen statement available on request • Suitable for vegans • Suitable for vegetarians
Country of origin	Denmark

Physical & Chemical specifications

Standardised activities	≥ 75 BGXU/g	Polygalacturonase(pectinase)	$\geq 20\ 000$ u/g
Particle size distribution	100 % < 1.25 mm	Lead	≤ 5 ppm
	5 % < 0.08 mm	Arsenic	≤ 3 ppm
Heavy metals	≤ 30 ppm (as Pb)	Mercury	≤ 0.5 ppm
		Cadmium	≤ 0.5 ppm

Microbiological specifications

Total plate count	$\leq 5 \cdot 10^4$ 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

Ingredients	Typical values
Dextrin	90%
Enzyme concentrate	7%
Trisodium citrate dihydrate	2%
Citric acid	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 and Storage

Packaging Product number 4499. Plastic jar with sealed top.

Storage conditions Recommended storage temperature 5 -15 °C.

When stored in recommended conditions, and in its original sealed packaging,
the shelf life will be 48 months, and the activity loss will be less than 5% per annum.

Safety & Handling

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