



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

Rapidase* Extra Fruit allows for targeted extraction of fruity aroma precursors contained in red grape skins. Its use allows for reducing maceration time and temperature as well as making a lesser use of potentially oxidative mechanical methods such as punch downs or extended cold soak.

Rapidase® Extra Fruit

Is a microgranulated pectolytic enzyme preparation with essential side activities in order to preserve color. Rapidase Extra Fruit contains naturally low levels of anthocyanase.

Instructions for use and dosage

- Add as early as possible at the crusher or in maceration.
- Dilute 10 times prior to addition.

RED GRAPES	
T°	DOSE
8-12 °C (When pre-fermentative cold soaking)	3 g/100 Kg
> 20 °C (When traditional maceration/fermentation)	2 g/100 Kg

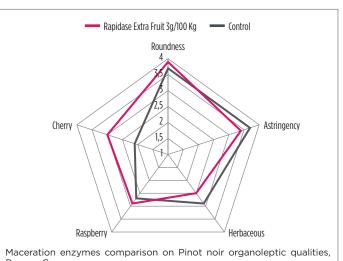
Note: For thick skin grapes or early harvest: 3 g/100 Kg.

- Active from 10 to 50 °C (50 to 122 °F). Activity increases with temperature, temperatures above 50 °C inactivate Rapidase
- Active within the wine pH range and in the presence of normal concentrations of SO₂.
- Eliminated by bentonite and charcoal.

Tested and validated

To offer the best efficiency in application each Rapidase formulation is developed and tested with the world's 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.



Bavern. Germany.

Packaging and storage

- Available in plastic boxes of 100g and 1kg jars.
- 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-firmenich enzymes

dsm-firmenich 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-firmenich ingredients you are buying is safe in terms of quality, reliability, reproducibility and traceability but also is manufactured in a safe and

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.

OENOBRANDS SAS

Parc Agropolis II - Bât 5 • 2196 Boulevard de la Lironde 34980 Montferrier sur Lez - France RCS Montpellier - SIREN 521 285 304 info@oenobrands.com • www.oenobrands.com

Distributed by:

dsm-firmenich