



Product Specification Sheet

Rapidase[®] Clear (L)

Last revision: 22 February 2021

Product Information

Description	Enzyme preparation for food use containing polygalacturonase (pectinase) derived from selected strains of <i>Aspergillus niger</i>
Application market	Winemaking
Appearance	Light brown to dark brown liquid (product color may vary from batch to batch)
Status	<ul style="list-style-type: none">• Kosher approved
Status	<ul style="list-style-type: none">• Halal 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	France

Physical & Chemical specifications

Standardised activity	≥ 115000 AVJP/g	Lead	≤ 5 ppm
pH	3.8 - 4.2	Arsenic	≤ 3 ppm
Dry Matter	1 %	Mercury	≤ 0.5 ppm
Heavy metals	≤ 30 ppm (as Pb)	Cadmium	≤ 0.5 ppm

Microbiological specifications

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

Composition

Ingredients	Typical values
Glycerol	48 %
Enzyme solution	43 %
Potassium chloride	9 %



Regulatory information

The product complies with the recommended purity specifications for food-grade enzymes given by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the Food Chemical Codex (FCC).

- 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 17380: 20 kg plastic drum - 24 drums per pallet (120 x 80 x 90 cm)
Storage conditions	<ul style="list-style-type: none">• Recommended storage temperature 4 - 8 °C.• When stored in recommended condition, and in its original sealed packaging, the shelf life will be 36 months, and the activity loss will be less than 5% per annum.

Safety & Handling

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

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