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Product Specification Sheet (PSS)

Rapidase[®] Clear (L) 1kg/5kg/20kg

Last revision:

January 2024

Product Information

Description	Enzyme preparation for food use containing polygalacturonase (pectinase) derived from selected
	strains of Aspergillus niger
Application market	Winemaking
Appearance	Light brown to dark brown liquid (product color may vary from batch to batch)
Status	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	France

Physical & Chemical specifications

Standardised activity	≥ 115000 AVJP/g	Lead	≤ 5 ppm
рН	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	Salmonella	absent in 25 g
Coliforms	≤ 30 CFU/ml	Staphylococcus aureus	absent in 1 g
Anaer. sulphite reducing bacteria	≤ 30 CFU/ml	Escherichia coli	absent in 25 g

Composition

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

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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
	Product number 4492, 1kg plastic drum
	Product number 5025, 5kg plastic drum
Storage conditions	• Recommended storage temperature 4 - 8 °C.
	• When stored in recommended condition, and in its original sealed packaging, the
	shelf life willbe 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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