

Product Specification Sheet (PSS)

RAPIDASE[®] VinoFast (L) 1kg

Last revision: 02 January 2024

Product Information

Description	Enzyme preparation for food use containing polygalacturonase (pectinase), α - N - arabinofuranosidase (pectinase), cellulase and endo-1,3 (4)- β -glucanase (beta glucanase) derived from selected strains of <i>Aspergillus niger</i> and <i>Trichoderma longibrachiatum</i>
Application market	Winemaking
Appearance	Light brown to brown liquid (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	France or USA

Physical & Chemical specifications

Standardized activity	≥ 110000 AVJP/g		
	α -N-arabinofuranosidase	≥ 1300 ARF/g	cellulase ≥ 2500 CXU/g
pH	4.5 - 5.0	Mercury	≤ 0.5 ppm
Heavy metals	≤ 30 ppm (as Pb)	Cadmium	≤ 0.5 ppm
Lead	≤ 5 ppm	Arsenic	≤ 3 ppm

Microbiological specifications

Total plate count	$\leq 5 * 10^4$ 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		52%
Enzyme solution		47%
Sorbitol		1%

Regulatory information

- 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 10555: 1 kg plastic drum.

Storage conditions

- 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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