

# Rapidase® The range

## Reveal the potential of your harvest

Enological enzymes

DSM Food Specialties teams of experts work in close relation with winemakers and wine marketers in order to offer customized solutions suited to today's consumer demand and tastes in wines. These modern aids are accessible to any winemaker willing to improve their control over the production of popular and premium wines.

### The enological enzymes

Our enological enzymes are produced by selected strains of *Aspergillus niger* or *Trichoderma harzianum* in fermenters under aerobic conditions.

Each production strain is selected with the same care we use for enological yeast strains. In order to induce the desired ratio of principal as well as essential secondary activities, the composition of the non GMO vegetal-origin growing media is carefully formulated. The enzymatic product is isolated by filtration. The principal enzymatic activity is accompanied by side activities, some playing essential roles to achieve optimal wine quality.

### Selected activities

The combination of DSM in depth knowledge of enzymatic reactions, grape berry compounds and winemaking processes allowed the formulation of the Rapidase® range according to desired benefits and target wine profile.

Unwanted or detrimental side activities are naturally restrained to a negligible level without using genetic engineering and purification technologies.



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Each formula designed for a specific oenological use is validated by DSM Food Specialties technical and application services in experimental vinification and in wineries. Full-scale trials validate the effectiveness of the product and ensure there are no unwanted side effects.

### Negligible levels of cinnamyl esterase

*In white and rosé wines, vinyl phenols cause nail polish and paint odors. In low concentrations these compounds spoil the aromatic subtlety of a wine.*

*DSM Food Specialties NFCE enzymes used when white or rosé wines are fermented with a POF (+) yeast strain limit the formation of volatile phenols.*



### Negligible levels of anthocyanase

*In red wines, anthocyanins responsible for the color are stabilized by covalent linkage with a glucose unit.*

*Anthocyanases hydrolyse these linkages unstabilizing the color. DSM Food Specialties red maceration enzymes are produced by fungal strains that naturally produce anthocyanase activity far below the concentration that becomes harmful to red wine color.*



### The security of comprehensive information

Those operating in the wine industry must ensure the traceability and quality of their products. The role of additives and processing aids suppliers is to assist wine producers by providing all the necessary information to meet legislation and distribution network requirements.

DSM Food Specialties has a policy committed to reliability and transparency, offering high quality products with exhaustive appropriate certification.



Unlimited. **DSM**

## AR 2000

### Enzyme for aromatic white wines

Its use allows for release of free aroma from glycosylated precursors.

your notes



new

## Expression

### Enzyme for trendy white wines

Its use allows for optimal juice and aroma extraction in white grapes maceration.

your notes



## CB

### Enzyme for great white wines

Its use allows for rapid preparation of quality white musts for fermentation.

your notes



new

## Glucalees

### Enzyme for ageing and filtration

Its use speeds up the natural yeast autolysis process and in the case of botrytized grapes enhances filtration.

your notes



## CX

### Enzyme for grape must depectinization

Its use completes the action of grape endogenous pectinases.

your notes



new

## Maxifruit

### Enzyme for trendy red wines

Its use in red grapes maceration allows for maximum fruity character and color stabilisation.

your notes



## Ex Color

### Enzyme for great red wines

Its use allows for optimum grape skin extraction in red grapes maceration.

your notes



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