

Rapidase® CB

Enzyme for great white wines

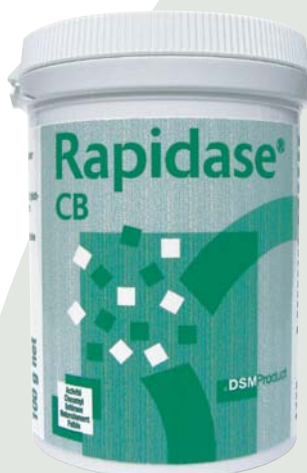
Enological enzyme

Rapidase® CB is a pectolytic enzyme formulation derived from a selected strain of Aspergillus niger. With its enhanced poly-galacturonase activity Rapidase® CB is specifically formulated for optimum preparation of high quality white grape must for fermentation.

• **Rapidase® CB** naturally contains negligible quantities of cinamyl esterase to preserve the crisp and fruity character of wine when a POF (+) yeast strain is used.

Enological characteristics

- Improves settling.
- Promotes better clarification.
- Reduces the volume of pre-fermentation lees.
- Favors production of yeast esters.
- Facilitates the action of fining agents.



Physico-chemical characteristics

Rapidase® CB is an easy-to-use micro-granulated product:

- active from 10 to 50 °C (50 -122 °F). Activity increases with temperature.
- active within wine pH range and in the presence of normal SO₂ concentration.
- eliminated with bentonite.

How to use

- Dilute prior to addition. Enological enzymes have limited stability when diluted in pure water.
- Add to juice after pressing or draining and homogenise by pumping over.
- Contact time between 6 to 12 hours..

Usual doses

- 1 to 3g/ hl of must. The dose will depend on temperature, settling time and grape variety.

Easy dosing tip

Dilute 100 g in 1 litre of a 50/50 blend of clean water and grape must.

- For must below 10 °C or for faster settling use 30 ml of the prepared solution per hectolitre.
- For must above 10 °C use 10 ml of the prepared solution per hectolitre.

Handling

- The product is non-flammable.
- Should the product come in contact with skin or eyes, rinse thoroughly with water.
- A material Safety Data sheet, a product specification sheet and an allergen certificate are available upon request.

Packaging & storage

- Rapidase® CB is available in 100 g and 1kg plastic boxes.
- It should be stored in a dry cool place between 5 and 15 °C (40 - 60 °F).

Although diligent care has been used to ensure that the information provided herein is accurate, nothing contained herein can be construed to imply any representation or warranty as to the accuracy, currency or completeness of this information. The content of this document is subject to change without further notice. Please contact us for the latest version of this document or further information.

DSM Food Specialties
P.O. Box 1, 2600 MA Delft -The Netherlands
TRN 27235314
www.dsm-oenology.com / www.dsm-foodspecialties.com

Unlimited. **DSM**