

# Rapidase® CX

## Enzyme for grape must depectinization

Enological enzyme

*Rapidase® CX is a pectolytic enzyme formulation derived from a selected strain of *Aspergillus niger*; specifically formulated for optimum preparation of grape must for fermentation.*

- *Rapidase® CX naturally contains negligible levels 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.



### Physico-chemical characteristics

Rapidase® CX 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 SO<sub>2</sub> concentration.
- eliminated with bentonite.

### How to use

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

### Usual doses

- 1 to 4 g/ 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 whole cluster harvests use 400 ml of the prepared solution by ton.
- For de-stemmed grapes use 300 ml per ton of grapes.
- For temperatures below 10 °C or for faster settling use 30 ml of the prepared solution per hectolitre of must.
- For temperatures above 10 °C use 10 ml of the prepared solution per hectolitre of must.

### 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® CX 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).

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