

Weinenzymen

Enzimas

Wine enzymes

Enzymes

Enzimi

# RAPIDASE® CX

**Multi-purpose pectolytic enzyme for wine making use.**

*The grape berry skin pectic polysaccharides are one of the main substances responsible for the haze in grape must.*

*RAPIDASE® CX is a pectolytic enzyme preparation specially formulated to complete the action of endogenous (grape and yeast) pectinases. The use of RAPIDASE® CX improves the winemaking process at every step. RAPIDASE® CX is a GRAS pectolytic enzyme with side activities derived from *Aspergillus niger*, produced by DSM Food Specialties France according to ISO 9002 standards.*



## Application

RAPIDASE® CX

- Allows for faster pressing.
- Eases settling.
- Allows to obtain clearer musts.
- Eases the action of fining agents.
- Naturally contains negligible levels of unwanted side activities, (cinamyl esterase and anthocyanase).

## Use and dosage

- 2 - 3 g per hl of must.
- Dilute in 10 times its weight of must or water.
- Add immediately before pressing.
- Homogenize with a pumping over.
- Reaction time: 6 to 24 hours.

## Features

- RAPIDASE® CX is active from 10° to 55°C, (50° - 131°F). The activity increases with temperature, excessive heat might inactivate RAPIDASE® CX.
- RAPIDASE® CX is active in the wine pH range and in presence of normal acceptable concentrations of SO<sub>2</sub>.
- RAPIDASE® CX is eliminated by bentonite.

## Packaging

RAPIDASE® CX is an easy-to-use microgranulated product in 100 g packs.

## Storage

RAPIDASE® CX should be stored in a dry cool place, 5° - 15°C (40° - 60°F).

## 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 is available upon request.