

Rapidase® Expression

Enzyme for trendy white wine

Enological enzyme

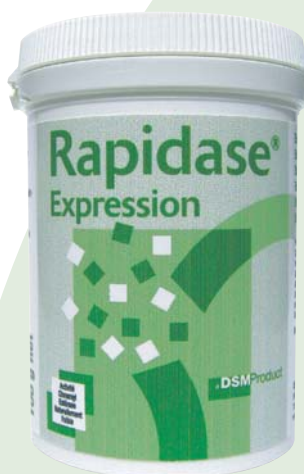
Rapidase® Expression is an enzymatic formulation derived from a culture of a selected strain of Aspergillus niger. In addition to its principal pectolytic activities this specific formulation contains essential secondary enzymatic activities targeted for an optimal extraction in white grape maceration.

- **Rapidase® Expression** contains Arabanases and Rhamnolacturonase for enhanced grape aroma diffusion and faster settling.

- **Rapidase® Expression** naturally contains a negligible level of cinnamyl esterase to preserve the crisp and fruity character of wines even when a POF (+) yeast strain is used.

Enological characteristics

- Increases grape aroma precursors extraction.
- Enhances grape varietal character.
- Increases free run juice yield.
- Facilitates pressing, decreases pressing time.
- Improves the settling of hard to settle varieties.
- Reduces clarification time.
- Allows better lees compaction.



Physico-chemical characteristics

Rapidase® Expression 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 as early as possible in maceration.

Usual doses

- 20 to 40 g/ton of grapes. The dose depends on maceration temperature, duration and grape variety.
- 2 g/hl of must for hard to settle varieties.

Easy dosing tip

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

- For hard to settle varieties, 20 ml of the prepared solution per hl of must.
- For skin contact 3 to 6 hours, 300 ml of the prepared solution per ton of grapes.
- For hard to press varieties and under 3 hours skin contact, 400 ml of the prepared solution per ton of grapes.

Handling

- The product is non-flammable.
- Should the product come into 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® Expression is available in 100 g and 1kg plastic boxes.
- It should be stored in a cool dry place between 5 and 15 °C (40 - 60 °F).

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