

Weinenzymen

Enzimas

Wine enzymes

Enzimi



# RAPIDASE®

**An enological enzyme  
to improve wine filterability.**

## FILTRATION

*Some colloids present in wine are particularly apt to clog filters. Among these colloids are grape polysaccharides, pectins, arabinogalactan, rhamnogalactan and Botrytis cinerea derived glucans. These compounds can lead to long and expensive filtration processes causing a loss in the wine quality.*

**RAPIDASE® FILTRATION is an enzyme with pectinase and beta-glucanase activities, its use promotes better filtration and allows to reduce the use of filter aids by specifically hydrolysing filter fouling colloids. RAPIDASE® FILTRATION is a GRAS pectolytic enzyme derived from *Aspergillus Niger* and *Trichoderma harzianum*, produced by DSM Food Specialties France according to ISO 9002 standards.**

### Application

RAPIDASE® FILTRATION

- Improves filtration.
- Improves clarification.
- Applicable to Botrytis affected wines.

### Use and dosage

- 2 - 5 g per hl of wine.
- Dilute in 10 times its weight of must or water.
- Add the solution at the end of fermentation.
- Contact time between 6 hours and several days.

### Features

- RAPIDASE® FILTRATION is active from 10° to 50°C (50°-122°F). The activity increases with temperature.
- RAPIDASE® FILTRATION is active in the wine pH range and in presence of normal acceptable concentrations of SO<sub>2</sub>.
- RAPIDASE® FILTRATION is eliminated by bentonite.

### Packaging

RAPIDASE® FILTRATION is an easy-to-use micro-granulated product in 100 g packs.

### Storage

RAPIDASE® FILTRATION 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.

