

Rapidase® Flottation L

A depectinization enzyme to prepare grape must for flotation.

The optimal preparation of grape musts for flotation requires a pectolytic enzyme with an adapted pool of pectinase activities mainly to promote a fast viscosity decrease. In the acidic conditions of grape must, proteins with positive charges are surrounded by negatively charged soluble pectin. These particles in suspension carry an external negative charge and repel one another stabilizing the cloud. Adding a combination of pectinase activities first results in a fast decrease of must viscosity. To ease clarification by flotation, fining agents carrying positive charges such as gelatin can then be added to increase particles size. Finally, gas injected under pressure in the flotation equipment, entraps the particles and causes their flotation; insoluble particles can then be removed from the surface of the clarified must.

Rapidase® Flottation facilitates the agglomeration and promotes faster migration of solids in order to increase flotation yields.



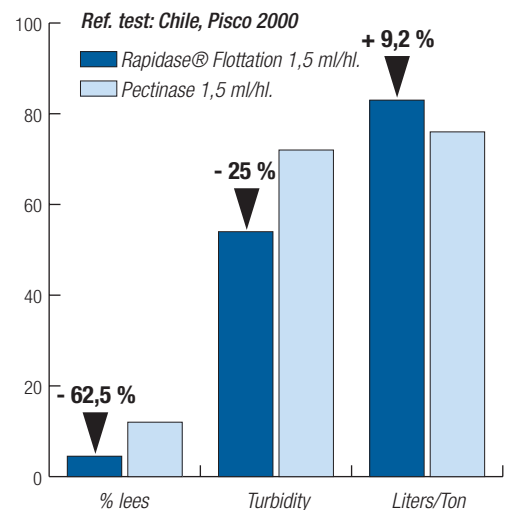
Use and dosage

- 1 to 3 ml/hl of must.
- Dilute in 10 times its weight of must and water prior to addition.
- Bentonite or silica gel should only be used as a flotation aid after allowing sufficient depectinization time.
- No negative interaction occurs with processing aids such as gelatine.

Features

- Rapidase® Flottation is a GRAS pectolytic enzyme derived from a strain of *Aspergillus niger*.
- Rapidase® Flottation is an easy to use liquid pectolytic enzyme preparation.
- Rapidase® Flottation is active from 10 to 55 °C, (50 to 131 °F). The activity increases with temperature.
- Rapidase® Flottation is active within the wine pH range and in the presence of normal concentrations of SO₂.
- Rapidase® Flottation naturally contains negligible levels of cinamyl esterase activity.
- Rapidase® Flottation is eliminated by bentonite.

Winery proven



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 and allergen certificate are available upon request.

Packaging and storage

- Rapidase® Flottation is available in 20 kg drums.
- Rapidase® Flottation should be stored refrigerated at 4 to 8 °C (40 to 45 °F).

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