

# Rapidase® Glucalees

Enological enzyme

## Enzyme for filtration and/or ageing on lees

*Rapidase® Glucalees is an enzymatic formulation derived from cultures of selected strains of Aspergillus niger and Trichoderma harzianum. In addition to its pectolytic activities this specific formulation contains essential  $\beta$ -glucanase activity targeted for optimal glucan degradation both in filtration of wines from Botrytis infected grapes and ageing on lees.*

- **Rapidase® Glucalees** contains pectinases and  $\beta$ -glucanase for improved viscosity reduction of must and wines.

- **Rapidase® Glucalees** contains  $\beta$ -glucanase for accelerated yeast cell walls lysis resulting in the release of polysaccharides, principally mannoproteins. **Rapidase® Glucalees** allows in a few weeks (6 to 8 weeks) to achieve results that equate 6 months traditional ageing on lees.

- **Rapidase® Glucalees** 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

Rapidase® Glucalees:

- Improves filtration and clarification of wines from grapes affected by Botrytis cinerea.
- Allows for improved filter yields and lower wine losses.
- Allows for reduced use of filter aids.
- Optimises the release of yeast polysaccharides such as mannoproteins.
- Allows for shorter ageing time.
- Allows for enhanced mouthfeel.



### Physico-chemical characteristics

Rapidase® Glucalees is an easy-to-use micro-granulated product:

- active from 10 to 50 °C (50 -122 °F). The 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.
- Dilute in 10 times its weight of wine.
- Add the solution at the end of fermentation.

### Usual doses:

- In Filtration: 2 to 5 g/hl of wine. Allow for a minimum of 2 days contact time.
- In ageing on lees: 3 to 5 g/hl of wine. Stir weekly (Batonnage). After 4 weeks, sensory analysis will determine optimal racking time.

### Easy dosing tip:

Dilute 100 g in 1 litre of wine.

- For filtration use 20 to 50 ml of the prepared solution per hl of wine.
- For ageing on lees use 30 to 50 ml of the prepared solution per hl of wine.

### 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® Glucalees is available in 100 g plastic boxes.
- It should be stored in a cool dry place between 5 and 15 °C (40 - 60 °F).

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