

# Rapidase® Maxifruit

## Enzyme for trendy red wines

Enological enzyme

*Rapidase® Maxifruit is a highly concentrated enzymatic formulation derived from a selected strain of Aspergillus niger. In addition to its principal pectolytic activities this specific formulation contains essential secondary activities promoting maximum fruity character and colour stabilisation.*

- **Rapidase® Maxifruit** contains an esterase for enhanced color stability.
- **Rapidase® Maxifruit** naturally contains negligible levels of anthocyanases for a superior red tint.

### Enological characteristics

- Improves wine's organoleptic qualities.
- Brings roundness and volume to the wine.
- Decreases astringency, in particular when used in combination with Fermicru® XL yeast.
- Favors the red color of the wine.
- Improves color stability.
- Allows for reduced maceration time.



### Physico-chemical characteristics

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

- Active from 10 to 70 °C. (50 - 158 °F). Activity increases with temperature, excessive heat might inactivate Rapidase® Maxifruit.
- Active within the 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.
- Add as early as possible in maceration.

### Usual doses

- 30 to 40 g/ton of grapes. The lower dosage being applied on de-stemmed grapes.

### Easy dosing tip

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

- For de-stemmed grapes use 300 ml of the prepared solution per ton of grapes.
- For whole clusters use 400 ml of the prepared solution per ton of grapes.

### 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, a product specification sheet and an allergen certificate are available upon request.

### Packaging & storage

- Rapidase® Maxifruit is available in 100 g and 1kg plastic boxes.
- It should be stored in a dry cool place between 5 and 15 °C (40 - 60 °F).

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**DSM Food Specialties**  
P.O. Box 1, 2600 MA Delft -The Netherlands  
TRN 27235314  
[www.dsm-oenology.com](http://www.dsm-oenology.com) / [www.dsm-foodspecialties.com](http://www.dsm-foodspecialties.com)

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