

Rapidase® Vino Super L

A depectinization enzyme for grape juice clarification.

The optimal and rapid clarification of grape must requires a pectolytic enzyme formulation with a suitable range of activities.

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 pectinase formulation, with a high ratio of pectin-methyl-esterase and endo-polygalacturonase activities results in a fast decrease of must viscosity sufficient for improved centrifuge or filtration yields.

In a second stage pectin hydrolysis reveals the positive charges of proteins. The aggregation of particules with opposite charges allows for faster settling and more compact lees.

Rapidase® Vino Super used on juice after pressing enables for trouble-free clarification and downstream processing of grape juice.



DSM Food Specialties
 P.O. Box 1, 2600 MA Delft -The Netherlands
 TRN 27235314
www.dsm-oenology.com / www.dsm-foodspecialties.com

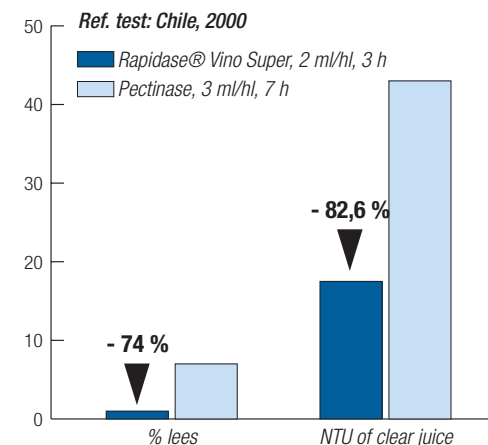
Use and dosage

- 1 à 3 ml/hl of must.
- Dosage depends on contact time and temperature.
- Dilute in 10 times its weight of must and water prior to addition.

Features

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

Winery proven



Grape variety Pedro Ximenez.
 Temperature 16 °C.

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® Vino Super is available in 1 kg and 20 kg drums.
- Rapidase® Vino Super should be stored refrigerated at 4 to 8 °C (40 to 45 °F).

Although diligent care has been used to ensure that the information provided herein is accurate, nothing contained herein can be construed to imply any representation or warranty as to the accuracy, currency or completeness of this information. The content of this document is subject to change without further notice. Please contact us for the latest version of this document or further information.