

Rapidase® X-Press L

A maceration enzyme to improve pressability of white grapes.

White grape maceration, also known as skin contact, is a common practice to increase free run juice yield and enhance wine quality. In order to achieve both objectives and improve down stream pressing, Rapidase® X-Press contains a suitable range of activities.

First endo-polygalacturonase, pectin lyase and pectinmethyl-esterase hydrolyse pectin linear chain weaken berry pulp cell walls and facilitate juice release. This enhanced free run yield enables smoother pressing.

To avoid processing problems due to over dilaceration of grape berries, activities such as cellulases and hemicellulases are kept at a low level. In a second stage arabanases and rhamnogalacturonase I promote the hydrolysis of pectin "hairy regions" further lowering juice viscosity without needing any further clarification enzyme addition. This sequential action of enzymatic activities makes Rapidase® X-Press the ideal formulation for hard to press or hard to settle grape varieties.

Rapidase® X-Press used at the crusher or during skin contact increases free run juice yield, aids pressing and improves clarification.



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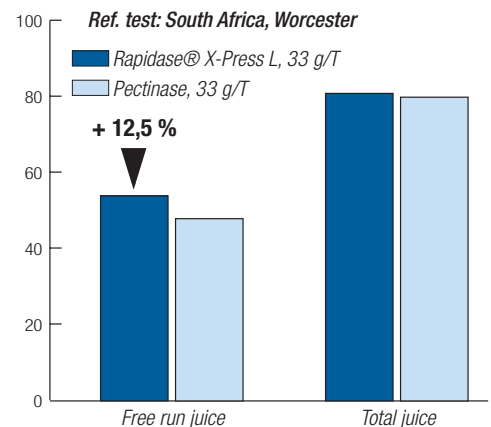
Use and dosage

- 10 - 50 ml per ton of grapes. Dosage depends on contact time and temperature.
- Dilute in 10 times its weight of must and water prior to addition.

Features

- Rapidase® X-Press is a GRAS pectolytic enzyme derived from a strain of *Aspergillus niger*.
- Rapidase® X-Press is an easy to use liquid pectolytic enzyme preparation.
- Rapidase® X-Press is active from 8 to 55 °C (45 to 130 °F). The activity increases with temperature.
- Rapidase® X-Press is active within the wine pH range and in the presence of normal concentrations of SO₂.
- Rapidase® X-Press naturally contains negligible levels of cinamyl esterase activity.
- Rapidase® X-Press is eliminated by bentonite.

Winery proven



Contact time between the enzyme and the grapes = press filling time: 2 to 3 hours. Lower pressure was required to obtain similar juice quantities. Grape variety: Hanepoot (local Muscat variety).

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

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