

Enzymes	Enzymes Characteristics		Application													
	Form	Main activities	White					Red								
			Skin maceration	Pressing improvement	Settling, flottation, centrifugation ...	Filtration	Ageing on lees	Aroma enhancement	Maceration /Colour	Thermo treatment <small>T° ≥ 70°C</small>	Pressing improvement	Clarification	Filtration	Ageing on lees		
<b>Rapidase® X-Press</b>	mG & L	Pectinases (arabinases, galactanases...)	G G G	G G G	M M			G G								
<b>Rapidase® Ex Color</b>	mG	Pectinases, hemicellulases							G G G	G	G					
<b>Rapidase® TE</b>	L	Thermo-resistant pectinases, hemicellulases								G G G	G G G	M M M				
<b>Rapidase® VinoSuper</b>	L	Pectinases	G G	G G	M M M											
<b>Rapidase® CB</b>	mG	Pectinases	G	G	M M M											
<b>Rapidase® CR</b>	mG	Pectinases			M M M								W W W	W		
<b>Rapidase® Filtration</b>	mG	Pectinases + β-glucanases ( <small>T° ≥ 15°C, 59°F</small> )			M M M	W W W	W W W								W W W	W W W
<b>AR 2000</b>	mG	Pectinases, glycosidases	G G		M M M			W W W								

<p><b>mG</b> : micro granulated <b>L</b> : liquid</p>	<p><b>Recommendation</b> <b>X</b>: Possible utilization <b>XX</b> : Suited utilization <b>XXX</b> : Strongest recommendation</p>	<p><b>Addition on</b> <b>G</b> : grapes <b>M</b> : must <b>W</b> : wine</p>
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