

Fiche de positionnement des enzymes DSM

Pour plus d'information: www.DSM-Oenology.com



| Enzymes | Caracteristiques | | Application | | | | | | | | | | | | | |
|-----------------------------|------------------|--|-------------------------|----------------------------|---|------------|------------------|-------------------------|---------------------|--|----------------------------|---------------|------------|------------------|-----|-----|
| | Forme | Activités principales | Blancs | | | | | Rouges | | | | | | | | |
| | | | Maceration pelliculaire | Amélioration du pressurage | Clarification, flottation, centrifugation ... | Filtration | Elevage sur lies | Amélioration aromatique | Maceration /Couleur | Thermovinification <small>T° ≤ 70°C</small> | Amélioration du pressurage | Clarification | Filtration | Elevage sur lies | | |
| Rapidase® X-Press | mG & L | Pectinases (arabinases, galactanases...) | RRR | RRR | MM | | | | | RR | | | | | | |
| Rapidase® Ex Color | mG | Pectinases, hemicellulases | | | | | | | | | RRR | R | R | | | |
| Rapidase® TE | L | Thermo-resistant pectinases, hemicellulases | | | | | | | | | | RRR | RRR | MMM | | |
| Rapidase® VinoSuper | L | Pectinases | RR | RR | MMM | | | | | | | | | | | |
| Rapidase® CB | mG | Pectinases | R | R | MMM | | | | | | | | | | | |
| Rapidase® CR | mG | Pectinases | | | MMM | | | | | | | | | VVV | V | |
| Rapidase® Filtration | mG | Pectinases + β-glucanases (<small>T° ≥ 15°C, 59°F</small>) | | | MMM | VVV | VVV | | | | | | | | VVV | VVV |
| AR 2000 | mG | Pectinases, glycosidases | RR | | MMM | | | | VVV | | | | | | | |

mG : micro granulé
L : liquide

Recommendation

X: Possible
XX : Adapté
XXX : Très recommandé

Addition sur

R : Raisin
M : Moût
V : Vin