

Striving for more profitable tropical fruit processing?

Rapidase® Tropi Plus: for smoother production and higher yield

At DSM we know that processing tropical fruits that benefit people, planet and profit is a challenging job. With Rapidase® Tropi Plus, our classical enzyme solution, you can achieve all three. By improving your filtration process, we'll help you increase capacity, reduce downtime and minimize waste. At the same time, it helps unlock cost savings to create a delicious product that's free of chemicals – and more affordable for consumers.

Who says you can't enjoy it all?



We'll help you get more from your tropical fruit

Rapidase® Tropi Plus is ideal for processing all kinds of tropical fruit - including pineapple, kaki, mango, guave, mangosteen, and many others. Specifically, it boosts your production efficiency by increasing the filtration rate (and therefore your yield); with lower pulp-rate viscosity, less waste; fewer filter cleaning cycles; and less chemicals. In fact, because Rapidase® Tropi Plus is an enzymatic solution, it's entirely chemical free and organically certified – and all with no additional CAPEX.

At DSM we're more than just an ingredients provider. Rapidase® Tropi Plus is a market leading solution for tropical fruits processing. And every step of the process is supported by an expert team that understands the challenges you face in creating a high-quality yet affordable product; and how to solve them.

Customers need:

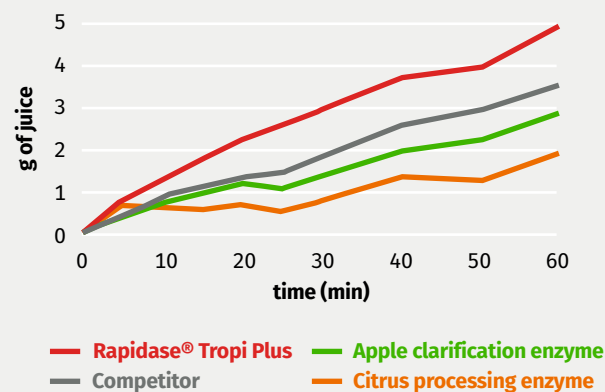
- ✓ Highest extraction yield
- ✓ Improved filtration performance
- ✓ Reduced downtime
- ✓ Lower costs

Rapidase® delivers:

- ✓ Increased capacity
by improving filtration.
- ✓ Reduced operating costs
due to less (chemical) cleaning.
- ✓ Less waste
due to decreased viscosity and increased pressing capacity.
- ✓ A natural, organic solution
in line with non-GMO and organic certification regulations.

Better filtration performance

Delta of filtration rate (Enzyme - Control)

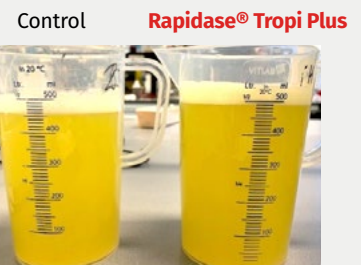


Higher yield



Pineapple (peel)

150 ppm dosage
1 hour,
50 °C



~ 4.5 % more yield with Rapidase® Tropi Plus

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