

Product Specification Sheet (PSS)

Rapidase Clear Extreme 100g

Last revision: January 2024

Product Information

Description	Enzyme preparation for food use containing polygalacturonase (pectinase) and α -N- arabinofuranosidase (pectinase) derived from selected strains of <i>Aspergillus niger</i>
Application market	Winemaking
Appearance	Off-white to beige microgranulate (product color may vary from batch to batch)
Status	<ul style="list-style-type: none"> • Kosher approved • The producing micro-organism is of non-GM origin (statement available on request) • Allergen statement available on request • Suitable for vegans • Suitable for vegetarians
Country of origin	France

Physical & Chemical specifications

Standardised activity	≥ 130000 AVJP/g	Lead	≤ 5 ppm
Particle size distribution	100 % < 1.25 mm	Arsenic	≤ 3 ppm
	5 % < 0.08 mm	Mercury	≤ 0.5 ppm
Heavy metals	≤ 30 ppm (as Pb)	Cadmium	≤ 0.5 ppm

Microbiological specifications

Total plate count	$\leq 5 * 10^4$ CFU/g	<i>Salmonella</i>	absent in 25 g
Coliforms	≤ 30 CFU/g	<i>Staphylococcus aureus</i>	absent in 1 g
Anaer. sulphite reducing bacteria	≤ 30 CFU/g	<i>Escherichia coli</i>	absent in 25 g

Composition

Ingredients	Typical values
Dextrin	82 %
Enzyme concentrate	14 %
Sodium chloride	3 %
Potassium chloride	1 %

Regulatory information

The products are in compliance with the general specifications for food enzyme preparations regarding heavy metals and microbiological properties as published in the Food Chemicals Codex and by JECFA. The analytical methods used are derived from international standardized methods like FCC, ISO or JECFA.

- The product complies with REG (EU) 2019/934 (see also publication in the Official Journal of the European Union C409 Vol 62(December 5, 2019)), International Code of Oenological Practices and the International Oenological Codex

Packaging & Storage

Packaging Product number 4494: 100g jar

- Storage conditions
- Recommended storage temperature 5 - 15 °C.
 - When stored in recommended condition, and in its original sealed packaging, the shelf life will be 48 months, and the activity loss will be less than 5% per annum.

Safety & Handling

Please refer to the Safety Data Sheet, available on request.

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