



# Enzyme for fast, efficient clarification of grape must in difficult and extreme conditions

**Rapidase\* Clear Extreme** decreases viscosity and promotes solid particles aggregation. Its use allows for more compact lees and clearer must when settling conditions are difficult including low temperatures, pH and/or hard to settle varieties.

### Rapidase® Clear Extreme

Is a liquid and micro-granulated pectolytic enzyme preparation with essential side activities. **Rapidase Clear Extreme** naturally contains negligible levels of *Cinnamyl esterase* (nFCE) in order to preserve aroma freshness whichever your yeast choice might be. **Rapidase Clear Extreme** enables also to reduce the Eco or Carbon footprint of the winemaking process thanks to energy savings.

#### Instructions for use and dosage

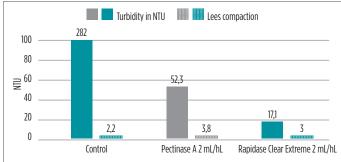
- Add as early as possible at the crusher, in the press or in the must after pressing.
- Dilute 10 times prior to addition.
- Time necessary for a negative pectin test will determine sufficient contact time. Rapidase pectin test protocol is available below.

| MUST CLARIFICATION |                |  |
|--------------------|----------------|--|
| T°                 | DOSE           | COMMENTS   |
| Above 12 °C        | 1 g/hL (mL/hL) | For settling time under 6 hours at temperatures above 10 °C: 2 to 3 g/hL (mL/hL) |
| When 10-12 °C      | 2 g/hL (mL/hL) |  |
| Below 10 °C        | 3 g/hL (mL/hL) |  |

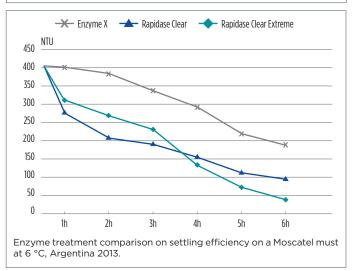
- For clarification of red must with a thermo treatment choose Rapidase Thermoflash.
- $\blacksquare$  Active from 6 to 50 °C (43 to 122 °F). The activity increases with temperature.
- Active within the wine pH range and in the presence of normal concentrations of SO<sub>2</sub>.
- Eliminated by bentonite and charcoal.

#### Tested and validated

To offer the best efficiency in application each **Rapidase** formulation is developed and **tested** with the world's most renowned wine research institutes and **validated** in wineries at production scale. Our technical and sales staff is available to provide you with test results as well as assist you in evaluating the products premium performances in your specific conditions.



Monitoring turbidity and lees height on free run + press, after 24h S. blanc ( $\mathsf{IFV}$  France).



## Packaging and storage

- Rapidase Clear Extreme L is available 1 and 5 Kg plastic drums: → store refrigerated at 4 to 8 °C (40 to 45 °F).
- Rapidase Clear Extreme MG is available in 100 g jar:
   → store in a dry cool place between 5 and 15 °C (41 to 59 °F)
   → once opened, the product can still be used within its best before date.



#### Peace of Mind comes with dsm-firmenich enzymes

dsm-firmenich enjoys the longest history in producing winemaking enzymes and commits to its reliability through its Quality for life™ program. This commitment assures you that any dsm-firmenich ingredients you are buying is safe in terms of quality, reliability, reproducibility and traceability but also is manufactured in a safe and sustainable way.

Discover more about pectin test

Diligent care has been taken to ensure that the information provided here is accurate. Since the user's specific conditions of use and application are beyond our control, we give no warranty and make no representation regarding the results which may be obtained by the user. The user is responsible for determining the suitability and legal status of the use intended for our products.

Tel: +1 707-765-6666



Parc Agropolis II - Bât 5 • 2196 Boulevard de la Lironde 34980 Montferrier sur Lez - France RCS Montpellier - SIREN 521 285 304 info@oenobrands.com • www.oenobrands.com DISTRIBUTED BY:
Scott laboratories
1480 Cader Lane, Suite A, Petaluma, CA, United States, California

