

Product Specification Sheet (PSS)

Rapidase Expression Aroma 100g/1kg

Last revision: January 2024

Product Information

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|--------------------|--|
| 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 4496: 100g jar

Product number 4495: 1kg 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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