



Enzyme for an enhanced color and polyphenol extraction in red wines

Rapidase* Extra Color allows for targeted extraction of color and polyphenols contained in grape skins. Its use allows for an optimised use of non specific, potentially detrimental, mechanical methods such as punch-down and rack-and-return (delestage).

Rapidase[®] Extra Color

Is a micro-granulated pectolytic enzyme preparation with essential side activities. Rapidase Extra Color naturally contains negligible levels of Cinnamyl esterase (nFCE) and anthocyanase activity.

Instructions for use and dosage

- Add as early as possible at the crusher or in maceration.
- Dilute 10 times prior to addition.

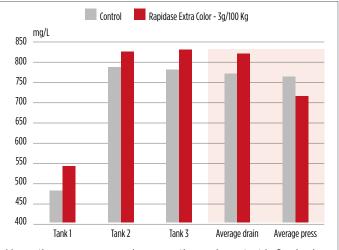
RED GRAPES	
RECOMMENDED T°	DOSE
22-28 °C	2-3 g/100 Kg

Note: For thick skin grapes or early harvest: 3 g/100 Kg.

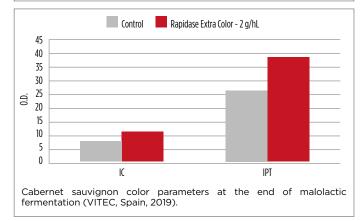
- Active from 10 to 50 °C (50 to 122 °F); Activity increases with temperature. Temperatures above 50 °C inactivate Rapidase Extra Color.
- Active within the wine pH range.
- Active in the presence of normal concentrations of SO₂.
- Eliminated by bentonite and charcoal.

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.



Maceration enzyme comparison on anthocyanin content in Syrah wines from Languedoc, France



Packaging and storage

- Available in plastic boxes of 100 g and 1 kg jars.
- To be stored in a dry cool place between 5 and 15 °C.
- 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

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.

OENOBRANDS SAS

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Quality ^{for} Life

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