

Product Specification Sheet (PSS)

Rapidase Extra Fruits 100g/1kg

Last revision: January 2024

Product Information

Description	Enzyme preparation for food use containing polygalacturonase (pectinase) derived from a selected strain 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	≥ 190000 AVJP/g	Arsenic	≤ 3 ppm
Particle size distribution	90 % of the granules	Mercury	≤ 0.5 ppm
	between 250 and 500 µm	Cadmium	≤ 0.5 ppm
Heavy metals	≤ 30 ppm (as Pb)		
Lead	≤ 5 ppm		

Microbiological specifications

Total plate count	≤ 5 * 10 ⁴ CFU/g	<i>Staphylococcus aureus</i>	absent in 1 g
Coliforms	≤ 30 CFU/g	Yeasts	≤ 100 CFU/g
Anaer. sulphite reducing bacteria	≤ 30 CFU/g	Moulds	≤ 100 CFU/g
<i>Salmonella</i>	absent in 25 g	<i>Escherichia coli</i>	absent in 25 g

Composition

Ingredients	Typical values
Dextrin	81 %
Enzyme concentrate	17 %
Ammonium sulphate	1.5 %
Potassium sorbate	0.5 %

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 4497: 100g jar

Product number 4498: 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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