



## Enzyme for fast, efficient pressing of grapes

**Rapidase® Extra Press** releases juice from white grapes by weakening grape skins and reducing pectin water retention capacity. Its use increases juice yields and allows for softer and shorter pressing cycles thus preserving grape must from oxidation.

### Rapidase® Extra Press

Is a liquid pectolytic enzyme preparation with essential side activities to facilitate pressing and must clarification. **Rapidase Extra Press** naturally contains negligible levels of *Cinnamyl esterase* (nFCE) in order to preserve aroma freshness whichever your yeast choice might be.

**Rapidase Extra Press** enables also to reduce the Eco or Carbon footprint of the winemaking process thanks to energy savings.

### Instructions for use and dosage

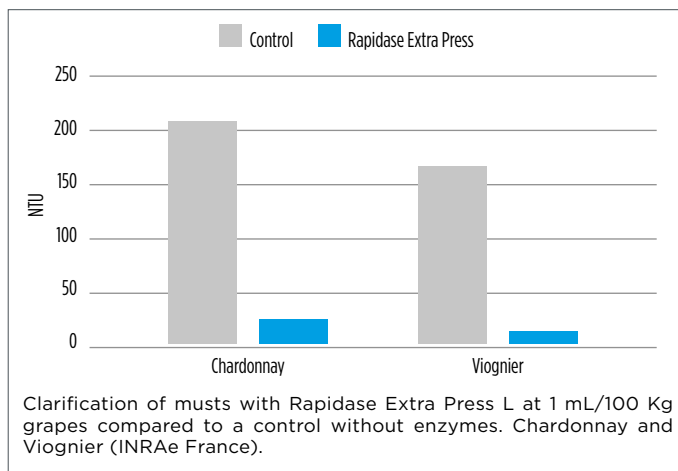
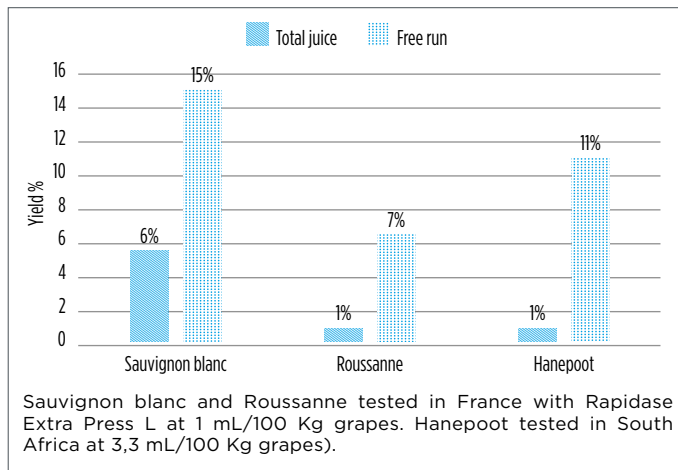
- Add as early as possible on grapes upon reception, at the crusher, or in the press.
- Dilute 10 times prior to addition.
- Avoid immediate draining after enzyme addition to allow enzyme distribution into grapes.
- Time necessary for a negative pectin test will determine sufficient contact time. **Rapidase pectin test** protocol is available below.

WHITE GRAPES	
CONDITIONS	DOSE
On destemmed grapes	1,5-2 mL/100 Kg
On whole cluster	2-2,5 mL/100 Kg

- Active from 10 to 45 °C (50 to 113 °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.



### Packaging and storage

- Available in 20 Kg plastic drums.
- Store refrigerated at 4 to 8 °C (40 to 45 °F).



#### 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.

