

# RAPIDASE

HIGH SPEED ENZYMES SINCE 1922

FAST COLOR



## Enzyme for fast color and polyphenol extraction in short maceration processes

Modern winemaking and production constraints make it often necessary to produce quality red wines within a short processing time. **Rapidase® Fast Color** has been designed specifically to allow a maximal extraction of color and polyphenols during the short maceration processes of red grapes. The subsequent steps of draining, pressing and clarification are also facilitated.

### Rapidase® Fast Color

Is a liquid pectolytic enzyme preparation with a wide range of pectinase and essential cellulase and hemicellulase activities, specifically suited for the weakening of grape skin cell walls and allowing a faster polyphenol release during a short maceration time of red grapes. **Rapidase Fast Color** naturally contains negligible levels of *Cinnamyl esterase* (nFCE) and anthocyanase activity.

### Instructions for use and dosage

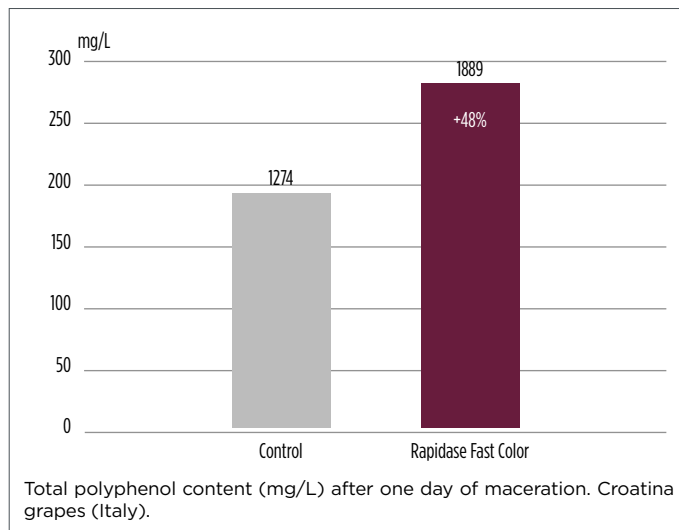
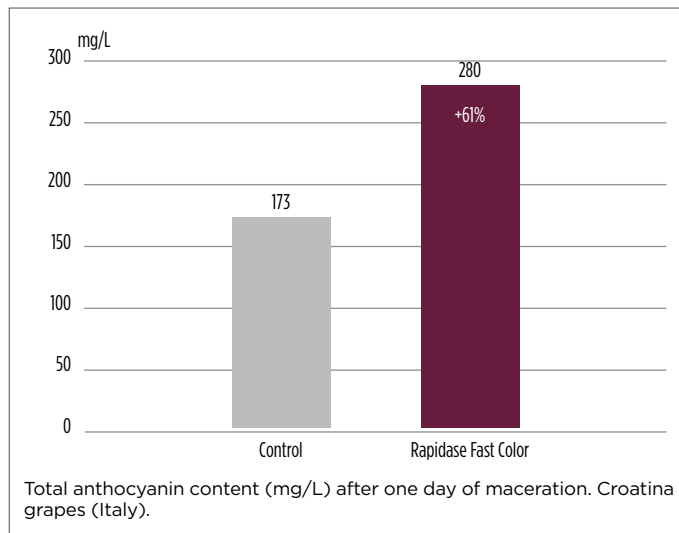
- Add as early as possible at the crusher or in maceration.
- Dilute 10 times prior to addition.

RED GRAPES	
CONDITIONS	DOSE
Early harvest and under 3 days maceration	3 mL/100 Kg
Over 3 days maceration	1-2 mL/100 Kg

- Active from 10 to 50 °C (50 to 122 °F), activity increases with temperature. Temperatures above 55 °C inactivate **Rapidase Fast Color**.
- Active within 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 5 Kg plastic 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.

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.

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