

# RAPIDASE

HIGH SPEED ENZYMES SINCE 1922

EXPRESSION AROMA



## Enzyme for fast, early aroma precursor extraction in white and rosé macerations

Skin contact allows for enhanced aroma intensity and complexity. **Rapidase® Expression Aroma** allows for targeted extraction of aroma precursors such as thiols contained in grape skins without extracting unwanted compounds such as polyphenols. Its use maintains sufficient skin integrity not to spoil downstream pressing. It allows for reducing maceration time and potentially replaces more oxidative mechanical methods.

### Rapidase® Expression Aroma

Is a micro-granulated pectolytic enzyme preparation with essential side activities. **Rapidase Expression Aroma** naturally contains negligible levels of *Cinnamyl esterase* (nFCE) in order to preserve aroma freshness whichever your yeast choice might be.

### Instructions for use and dosage

- Add as early as possible on grapes upon reception, at the crusher, in maceration tank or in the press.
- Dilute 10 times prior to addition.

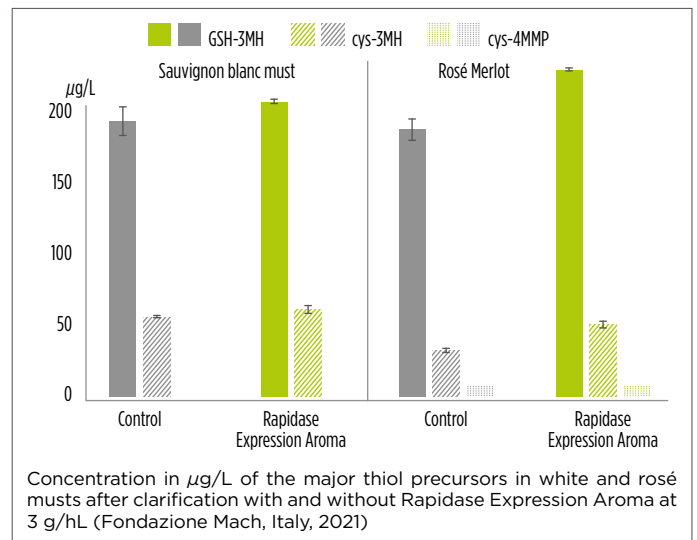
WHITE AND ROSÉ MACERATIONS		
T°	DOSE	RECOMMENDED CONTACT TIME
Above 10 °C	2 g/100 Kg	3-6 hours
When 8-10 °C	3 g/100 Kg	

**Note: For thick skin grapes or early harvest: 2,5 to 3 g/100 Kg.**

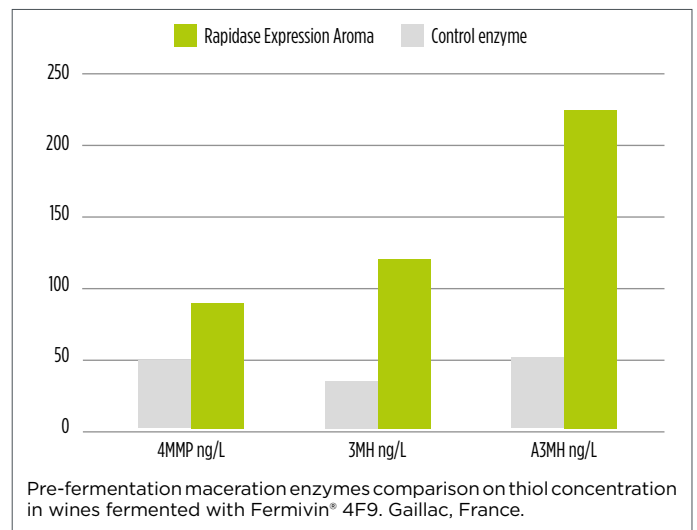
- Active from 10 to 45 °C (50 to 113 °F); Activity increases with temperature. Temperatures above 50 °C inactivate **Rapidase Expression Aroma**.
- Active within wine pH range.
- Active in the presence of normal concentrations of SO<sub>2</sub>.
- Eliminated by bentonite and charcoal.

### 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.



Concentration in µg/L of the major thiol precursors in white and rosé musts after clarification with and without Rapidase Expression Aroma at 3 g/hL (Fondazione Mach, Italy, 2021)



Pre-fermentation maceration enzymes comparison on thiol concentration in wines fermented with Fermivin® 4F9. Gaillac, France.

### Packaging and storage

- Available in plastic boxes of 100g and 1kg jars.
- Store in a dry cool place between 5 and 15°C (41 to 59 °F).
- 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  
Parc Agropolis II - Bât 5 • 2196 Boulevard de la Lironde  
34980 Montferrier sur Lez - France  
RCS Montpellier - SIREN 521 285 304  
info@oenobrands.com • www.oenobrands.com

DISTRIBUTED BY:  
Scott laboratories  
1480 Cader Lane, Suite A, Petaluma, CA,  
United States, California  
Tel : +1 707-765-6666



dsm-firmenich