

RAPIDASE

FILTRATION

HIGH SPEED ENZYMES SINCE 1922

Enzyme to facilitate and speed up filtration

Rapidase® Filtration is a liquid enzyme formulation with a broad spectrum of hydrolases active on polysaccharides that slow and hinder the filtration of wines. It facilitates filtration by reducing wine clogging power, while safeguarding quality.

Rapidase® Filtration

This liquid enzyme preparation displays pectolytic actions (specifically polygalacturonase and α -N-arabinofuranosidase) and β -glucanase activity. **Rapidase® Filtration** naturally contains negligible amounts of *cinnamyl esterase* (nFCE).

Instructions for use and dosage

- Add to the must or wine, before filtration (with filtering layers, streaming, membrane, tangential filters) and mix well;
- Suitable for any type of wine: white, rosé, red; it can also be used on must and during secondary fermentation.
- From 3 to 6 ml/hl:
 - at temperatures from 10 to 15 °C: 5-6 ml/hl for 6-7 days;
 - temperatures above 15 °C: 3-5 ml/hl for 3-5 days;
 - when presence of *Botrytis* glucans is confirmed, leave the enzyme in contact for at least two weeks at a temperature higher than 12-13 °C.
- Active from 10 to 45 °C. More active as temperature rises;
- Active in the wine's pH interval and in the presence of standard SO₂ concentrations;
- Can be removed with bentonite.

Tested and validated

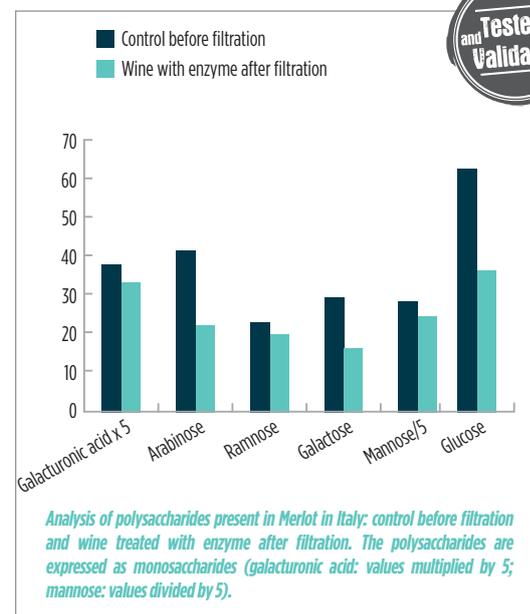
For the best efficacy, the formulation of each enzyme in the **Rapidase®** range has been developed and tested in cooperation

Peace of Mind comes with DSM enzymes

Rapidase enzymes are made by DSM one of the very few global market leaders in food enzymes. DSM 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 ingredients you are buying is safe in terms of quality, reliability, reproducibility and traceability but also is manufactured in a safe and sustainable way. Any product specification, Material Safety Data Sheet, allergen and non GM, manufacturer certificates is available upon request.



with various renowned wine research institutes and has been validated under real production conditions in the wine cellar. Our sales and technical staff is at your disposal to provide test results, as well as assist in the evaluation of production performance specifications according to your particular requirements.



Packaging and storage

- Available in 1kg packs;
- **Rapidase® Filtration** must be stored in a refrigerated place, at 4 to 8 °C.

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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