

RAPIDASE

HIGH SPEED ENZYMES SINCE 1922

FLOTATION

Enzyme for fast, efficient flotation of white grape must

Rapidase® Flotation reduces flotation time. Its use enables rapid viscosity decrease, allowing for faster migration of solid particles. **Rapidase® Flotation** promotes more compact foam by facilitating haze particles agglomeration.

Rapidase® Flotation

- Is a liquid pectolytic enzyme preparation that naturally contains negligible levels of *Cinnamyl esterase* (nFCE) in order to preserve aroma freshness whichever your yeast choice might be.

Use and dosage

- Add as early as possible after pressing ;
- 1 to 2 ml/hl of must:
 - for temperatures above 13°C: 1 to 1,5 ml/hl ;
 - for temperatures between 10 and 12°C: 1,5 to 2 ml/hl ;
 - for high pectin content and low maturity harvest: 2 ml/hl ;
- Dilute 10 times prior to addition ;
- 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 standard concentrations of SO₂ ;
- Eliminated by bentonite.

Notes:

- Time necessary for a negative pectin test will determine sufficient contact time. A simple pectin test protocol is available upon request ;
- Bentonite or silica gel should only be used as a flotation aid after allowing for sufficient depectinization time.

Peace of Mind comes with DSM enzymes

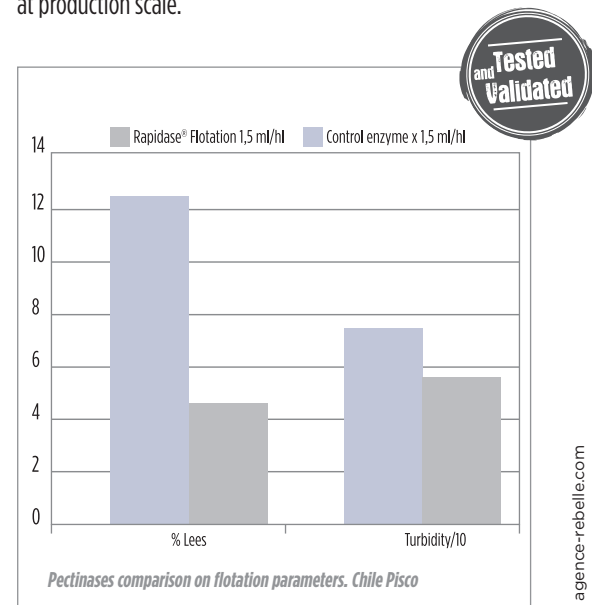
Rapidase enzymes are made by DSM one of the very few global market leaders in food enzymes. DSM enjoys the longest history in producing winemaking enzymes and commits to its reliability through its **Quality for life™** program. This commitment assures you that any DSM ingredients you are buying is safe 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.



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.

Tested and Validated

To offer the best efficiency in application each **Rapidase®** formulation is developed and **tested** with the world 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

- 20 kg and 5 Kg plastic drums ;
- Store refrigerated at 4 to 8°C (40 to 45°F).

OENOBRAANDS SAS

Parc Agropolis II - Bât 5
2196 Boulevard de la Lironde
CS 34603 - 34397 Montpellier Cedex 5
RCS Montpellier - SIREN 521 285 304

info@oenobrand.com
www.oenobrand.com

DISTRIBUTED BY:



DSM

BRIGHT SCIENCE. BRIGHTER LIVING.