



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 are available to provide you with test results, as well as assist you in evaluating the products premium performances in your specific conditions.

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 buy 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, non-GMO and manufacturer certificates are available upon request.



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OENOBRANDS®

ADVANCED WINEMAKING SOLUTIONS

Oenobrand designs and markets **advanced winemaking products**. Its **permanent innovation strategy** allows the creation of solutions that provide an integrated answer for the ambitions and desires of winemakers, wine traders and consumers.

It is with a strong belief in the future of the industry and dealing with the current changes that Oenobrand, supported by its world renowned parent companies (**DSM Food Specialties and Anchor BioTechnologies**) develops a range of oenological products including **enzymes, yeast, yeast-derived products and bacteria**.

With a highly qualified team, expert in many fields, Oenobrand strives to offer winemakers with novel and scientifically sound solutions.

Oenobrand distributes its famous brands on five continents continents through a specialized distribution network: **Rapidase®, Anchor®, Fermivin®, Natuferm®, Maxaferm®, Extraferm®** product of **feel SAFE!** range, **Claristar®, Final touch®, Maloferm®** and **In-Line Ready®**.

OENOBRANDS®

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RAPIDASE

HIGH SPEED ENZYMES SINCE 1922

High Speed / Simple and focused / Tested and Validated / Trusted



Created in 1922 in the city of Seclin, in the North of France, **Rapidase®** has since proved its usefulness in speeding up industrial processes.

Rapidase® was the first and is today the most recognized brand of enzyme for winemaking applications.

Comète and Co - comete-co.com - 06/2020

Enzymes

COMING SOON

<p>Rapidase® fast and efficient enzymes</p>		Application	Effect		Liquid/granulate	Packaging	Principal activities				Secondary activities			
							Pectinases (main chain)	β - glucanase	β - glucosidase	Aspergillopepsin I (acid protease)	Pectinases (side chains)	Hemi-cellulases	Rhamno galacturonase	Arabinosidases, Rhamnosidases, Apiosidases
RAPIDASE® PROTEOSTAB	To achieve protein stability in wine	Degradation of unstable proteins in wine		L	5 kg				✓					
RAPIDASE® EXPRESSION AROMA	Aroma precursor extraction in white grapes	Skin and pulp cell wall degradation		G	100 g 1 kg	✓				✓				
RAPIDASE® EXTRA PRESS	Efficient grape pressing	Pectin and insoluble protopectin degradation		L	5 kg 20 kg	✓				✓	✓			
RAPIDASE® CLEAR	Clarification of grape must	Pectin degradation		G G/L L	100 g 1 kg 20 kg	✓								
RAPIDASE® CLEAR EXTREME	Complete clarification in difficult conditions	Pectin main and side chains degradation down to 6 °C		G L L	100 g 1 kg 5 kg	✓				✓				
RAPIDASE® FLOTATION	Grape must flotation	Soluble pectin degradation		L L	5 kg 20 kg	✓								
RAPIDASE® THERMOFLASH	Depectinisation of thermo treated grape must	Advanced pectin degradation up to 70 °C		L	20 kg	✓				✓		✓		
RAPIDASE® FAST COLOR	Fast colour and polyphenol extraction in short maceration processes	Loosening of grape skin cell walls		L	5 kg	✓				✓	✓	✓		
RAPIDASE® EXTRA FRUIT	Aroma precursor extraction in red grapes	Skin and pulp cell degradation		G	100 g 1 kg	✓				✓	✓	✓		
RAPIDASE® EXTRA COLOR	Colour and polyphenol extraction in quality maceration	Grape skin cell wall degradation		G	100 g 1 kg	✓				✓	✓	✓		
RAPIDASE® FILTRATION	Easier and faster must and wine filtration	Degradation of pectic polysaccharides and glucans that interfere with filtration		L	1 kg	✓	✓			✓				
RAPIDASE® BATONNAGE	Release of molecules contributing to mouthfeel	Yeast cell wall degradation		G	100 g	✓	✓							
RAPIDASE® REVELATION AROMA	Varietal aroma revelation	Hydrolysis of glycosylated precursors		G	100 g	✓		✓					✓	