

RAPIDASE

HIGH SPEED ENZYMES SINCE 1922

PROTEOSTAB

Enzyme for the degradation of unstable proteins in wine

Rapidase® Proteostab is a liquid enzyme formulation containing specific protease activities for the degradation of unstable proteins responsible for haze formation in wine.

Rapidase® Proteostab

This fungal acid protease (Aspergillopepsin I) produced by the controlled fermentation of a selected strain of *Aspergillus niger*, is able to reduce unstable protein content in the must, and active on both chitinases and thaumatin-like proteins present in white and rosé wines.

The correct use of **Rapidase Proteostab** allows to achieve protein stability in wine, avoiding any further bentonite treatment.

Instructions for use and dosage

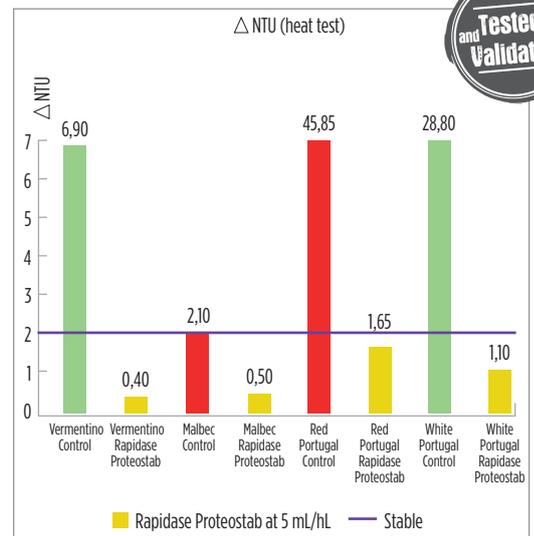
- Add to the must (clarified or not) just before heat treatment (flash pasteurization: 70-75 °C for 1-2 min) to unfold instable proteins and let them be hydrolyzed by the enzyme preparation. Then, cool the must as fast as possible and follow with your standard winemaking process protocol.
- Protein stability can be tested by the usual heat test, however if further treatments with CMC or KPA are planned, a more severe test should be used (tannin test) since those treatment can interfere with other (stable) proteins. In this case, according to the test result, a light bentonite treatment can be needed to achieve a complete deproteinization.
- According to local regulations, protease can be also used on red wines and without heating. The use with no heat treatment in juice and or wine may improve protein stability; in this case a longer contact time (during

alcoholic fermentation, or for > 2 weeks in wine) and a higher dose is needed. An addition of bentonite at 10 g/hL will inactivate the enzyme after this treatment.

- Dose: 5 mL/hL
- Active in the wine's pH range and in the presence of standard SO₂ concentrations.

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.



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.

Packaging and storage

- Available in 1 Kg 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

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