

RAPIDASE

HIGH SPEED ENZYMES SINCE 1922

BATONNAGE

Enzyme for fast, early release of colloids in wines matured on lees

Rapidase® Batonnage enhances the release of mannoproteins and other beneficial colloids contained in dead yeast cells naturally present in wine lees. Its use allows obtaining wines with increased mouthfeel and balance.

Rapidase® Batonnage

- Is a microgranulated pectolytic and β -glucanase enzyme preparation.

Use and dosage

- 2 to 2,5 g/hl:
 - on white wines with daily batonnage for a minimum of 30 days: 2 g/hl ;
 - on red wines with daily batonnage for a minimum of 30 days: 2,5 g/hl ;
- Enhanced results can be obtained with an addition of 10 to 20 g/hl of Extraferm® yeast hulls ;
- Dilute 10 times prior to addition ;
- Active from 10 to 55°C, (50 to 131°F) ;
Activity increases with temperature, temperatures above 55°C inactivate **Rapidase® Batonnage**.
- Active within the wine pH range and in the presence of normal concentrations of SO₂.

Note: Enzymes are inactivated and eliminated by bentonite and charcoal.

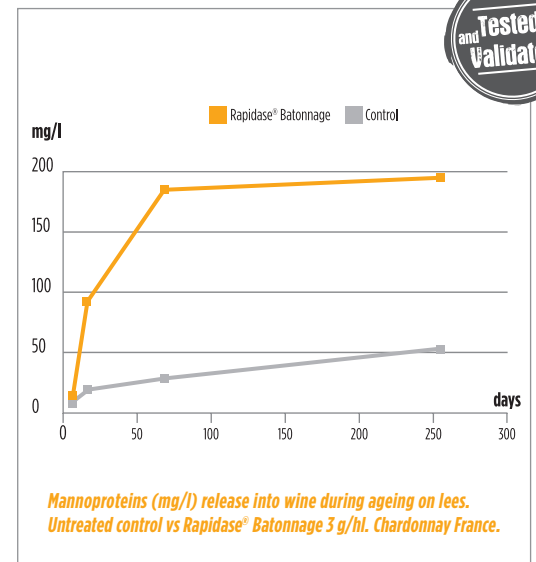
Peace of Mind comes with DSM enzymes

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.



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

- Available in plastic boxes of 100 g ;
- To be stored in a dry cool place between 5 and 15°C ;
- Once opened, the product can still be used within its best before date.

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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