

RAPIDASE

HIGH SPEED ENZYMES SINCE 1922

EXTRA COLOR

Enzyme for fast and enhanced color and polyphenol extraction in quality maceration

High quality grapes tend to have thicker skins, **Rapidase® Extra Color** allows for targeted extraction of color and polyphenols contained in grape skins. Its use allows making lesser use of non specific, potentially detrimental, mechanical methods such as punch-down, rack and return (delestage).

Rapidase® Extra Color

- Is a microgranulated pectolytic enzyme preparation with essential side activities. **Rapidase® Extra Color** naturally contains negligible levels of *Cinnamyl esterase* and anthocyanase activity.

Use and dosage

- Add as early as possible at the crusher or in maceration
- 2 to 3 g/100 kg:
 - for thick skin grapes or early harvest: 3 g/100 kg ;
 - under 3 days maceration: 2,5 g/100 kg ;
 - maceration over 3 days: 2 g/100 kg ;
- Dilute 10 times prior to addition ;
- Active from 10 to 50 °C, (50 to 122 °F) ;
Activity increases with temperature. Temperatures above 50 °C inactivate **Rapidase® Extra Color**.
- Active within wine pH range ;
- Active in the presence of normal concentrations of SO₂ ;
- Eliminated by bentonite.

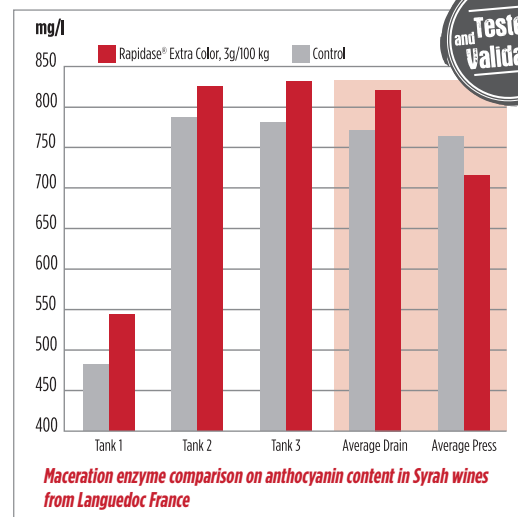
Peace of Mind comes with DSM enzymes

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 and 1 kg ;
- 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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