

Rapidase® Ex Color

Enzyme for great red wines

Rapidase® Ex Color is a pectolytic enzyme formulation derived from a selected strain of Aspergillus niger. In addition to its principal pectolytic activities this specific formulation contains essential secondary enzymatic activities targeted for an optimal extraction in high quality red grape maceration.

- **Rapidase® Ex Color** contains hemicellulases for optimum grape skin extraction throughout maceration.
- **Rapidase® Ex Color** naturally contains negligible levels of anthocyanases for an enhanced red tint.
- **Rapidase® Ex Color** naturally contains negligible levels of cinamyl esterase to preserve the freshness of wine aroma in extended maceration.

Enological characteristics

- Minimizes the use of non specific physical methods such as punch-down and délestage.
- Promotes early release of thick skin content from high quality grapes.
- Promotes better draining.
- Brings roundness and volume to the wine.
- Improves wine clarification.



Physico-chemical characteristics

Rapidase® Ex Color is an easy-to-use micro-granulated product:

- Active from 10 to 50 °C. (50 -122 °F). Activity increases with temperature, excessive heat may inactivate Rapidase® Ex Color.
- Active within the wine pH range and in the presence of normal SO₂ concentration.
- Eliminated with bentonite.

How to use

• Dilute prior to addition. Enological enzymes have limited stability when diluted in pure water.

- Add as early as possible in maceration.

Usual doses:

- 20 to 30 g/ton of grapes. The lower dosage being applied on de-stemmed grapes.

Easy dosing tip

Dilute 100 g in 1 litre of a 50/50 blend of clean water and grape must.

- For de-stemmed grapes use 200 ml of the prepared solution per ton of grapes.
- For whole clusters use 300 ml of the prepared solution per ton of grapes.

Handling

- The product is non-flammable.
- Should the product come in contact with skin or eyes, rinse thoroughly with water.
- A material Safety Data sheet, a product specification sheet and an allergen certificate are available upon request.

Packaging & storage

- Rapidase® Ex Color is available in 100 g and 1 kg plastic boxes.
- It should be stored in a dry cool place between 5 and 15 °C (40 - 60 °F).

Enological enzyme

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