



RAPIDASE

HIGH SPEED ENZYMES SINCE 1922



PROPER FOLLOW-UP BY PERFORMING THE GLUCAN TESTS

Degradation of both simple and complex pectic polysaccharide chains, as well as glucans from rotten grapes, will improve filtration, speed up and enhance clarification after fining. A negative glucan test is mandatory, and the winemaker should follow up properly after enzyme addition at the right dose and contact time.

GLUCANS TEST ≥ 15 mg/L

1. Prepare the solution of acidified alcohol

The solution is ethanol, 96% acidified with 1% concentrated hydrochloric acid.

2. Prepare the must to be tested

If the must is charged with solid particles, coarse filtration on paper is recommended.

3. Add the solution to the must

In a test tube, mix gently two volumes of must with one volume of the acidified alcohol solution you already prepared.

4. Results

Glucans are present if white or grey fibres appear.



1.

White wine



2.

Rosé wine



3.

Red wine

GLUCANS TEST (Between 3-15 mg/L)

1. **Centrifuge** the first test or directly the wine or must at 3 000 revolutions per minute for 10-15 minutes.

2. **Dissolve** the sediment from centrifugation with 5 mL of distilled water, then add 5 mL of acidified alcohol.

3. **Mix** gently and wait between 4 minutes and 1 hour until the appearance of filaments or small flakes indicates the presence of glucans.

NB: Glucans could be difficult to detect in a non-depectinized must. It will be recommended to do it on must after settling or on wine.

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