



# RAPIDASE

HIGH SPEED ENZYMES SINCE 1922



## PROPER FOLLOW-UP BY PERFORMING THE PECTIN TESTS

Juice clarification by static settling or flotation is key to reducing solids, avoiding oxidation, limiting herbaceous compounds, and securing alcoholic fermentation with less indigenous bacteria, yeast, and toxic compounds. A fast and efficient juice clarification will be achieved by decreasing viscosity, allowing for faster flocculation and more compact lees. A negative pectin test is mandatory, and the winemaker should follow properly after enzyme addition at the right dose and contact time.

### PECTIN TEST

#### 1. Prepare the acidified alcohol solution

Ethanol 96% acidified with 1% concentrated hydrochloric acid.

#### 2. Prepare the must to be tested

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

#### 3. Add the solution to the must

In a test tube, gently mix (to avoid breaking the pectin gel) 2 volumes of the prepared solution of acidified alcohol with 1 volume of must.

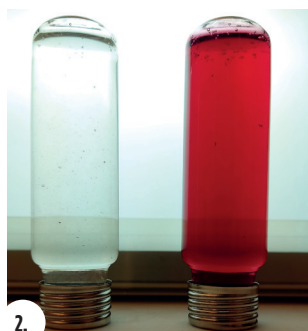
#### 4. Results



##### Negative

Complete pectin hydrolysis

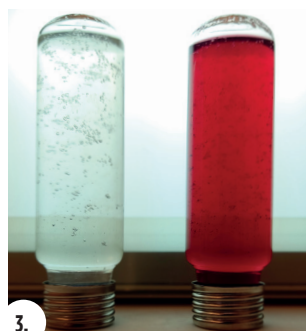
The solution remains clear after 10 minutes reaction.



##### Positive

Low presence of pectin

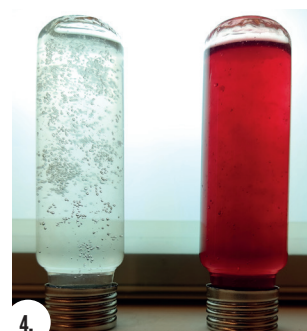
When mixing, small bubbles form and slowly float upwards.



##### Positive

Presence of pectin

When mixing, big bubbles form that can't easily move up.



##### Positive

Heavy presence of pectin

Heavy bubbles and a ring of gel appear on the surface of the liquid after 10 minutes reaction.

#### OENOBANDS SAS

Parc Agropolis II - Bât 5 • 2196 Boulevard de la Lironde  
34980 Montferrier sur Lez - France  
RCS Montpellier - SIREN 521 285 304  
info@oenobands.com • www.oenobands.com

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