



Enzyme for fast, early release of molecules contributing to mouthfeel and aroma in wines aged 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, better balance and an enhanced aroma profile.

Rapidase® Batonnage

Available in both forms, liquid and micro-granulated, is a β -D-glucanase enzyme preparation. **Rapidase Batonnage** contributes to the degradation of the yeast cell walls. The release of molecules contributing to mouthfeel, roundness and aromatic profile is fastened and increased. **Rapidase Batonnage** naturally contains negligible levels of *Cinnamyl esterase* (nFCE) in order to preserve aroma freshness whichever your yeast choice might be.

Instructions for use and dosage

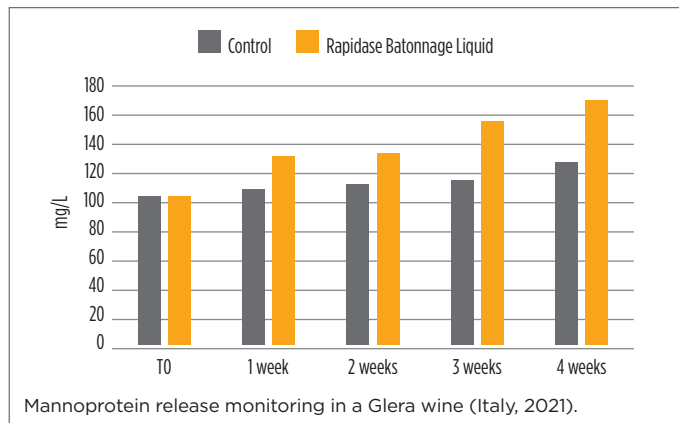
- Dilute 10 times prior to addition.

WHITE AND RED WINES		
T°	DOSE	MINIMUM CONTACT TIME
Above 15 °C	2 g/hL (mL/hL)	4 weeks with daily lees stirring
When 10-15 °C	2,5 g/hL (mL/hL)	

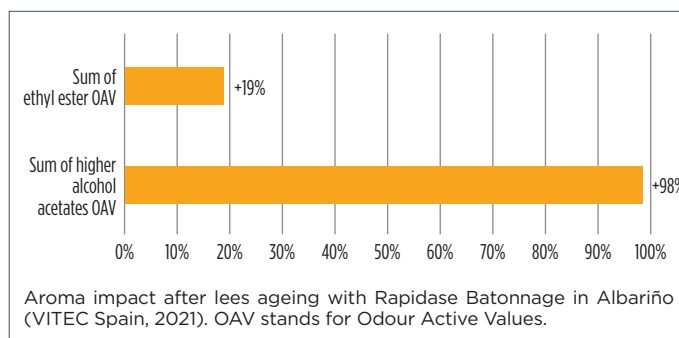
- Active from 10 to 55 °C (50 to 131 °F). Activity increases with temperature, temperatures above 55 °C inactivate **Rapidase Batonnage**.
- Active within the wine pH range and in the presence of normal concentrations of SO₂.
- Eliminated by bentonite.

Tested and validated

To offer the best efficiency in application each **Rapidase** formulation is developed and **tested** with the world's 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.



Mannoprotein release monitoring in a Glera wine (Italy, 2021).



Aroma impact after lees ageing with Rapidase Batonnage in Albariño (VITEC Spain, 2021). OAV stands for Odour Active Values.

Packaging and storage

- **Rapidase Batonnage L** is available in 1 Kg plastic drums:
 - store refrigerated at 4 to 8 °C (40 to 45 °F).
- **Rapidase Batonnage MG** is available in 100 g jar:
 - store in a dry cool place between 5 and 15 °C (41 to 59 °F)
 - once opened, the product can still be used within its best before date.



Peace of Mind comes with dsm-firmenich enzymes

dsm-firmenich 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-firmenich ingredients you are buying is safe in terms of quality, reliability, reproducibility and traceability but also is manufactured in a safe and sustainable way.

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.