



## Enzyme for fast, early aroma precursor extraction in white and rosé macerations

Skin contact allows for enhanced aroma intensity and complexity. **Rapidase® Expression Aroma** allows for targeted extraction of aroma precursors such as thiols contained in grape skins without extracting unwanted compounds such as polyphenols. Its use maintains sufficient skin integrity not to spoil downstream pressing. It allows for reducing maceration time and potentially replaces more oxidative mechanical methods.

### Rapidase® Expression Aroma

Is a micro-granulated pectolytic enzyme preparation with essential side activities. **Rapidase Expression Aroma** 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

- Add as early as possible on grapes upon reception, at the crusher, in maceration tank or in the press.
- Dilute 10 times prior to addition.

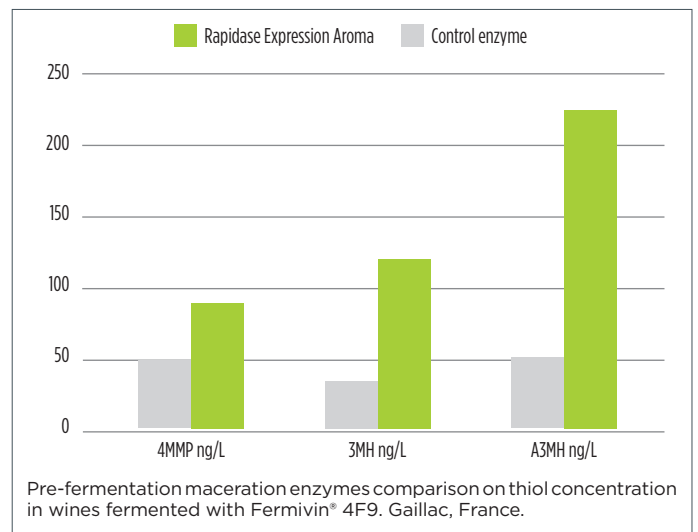
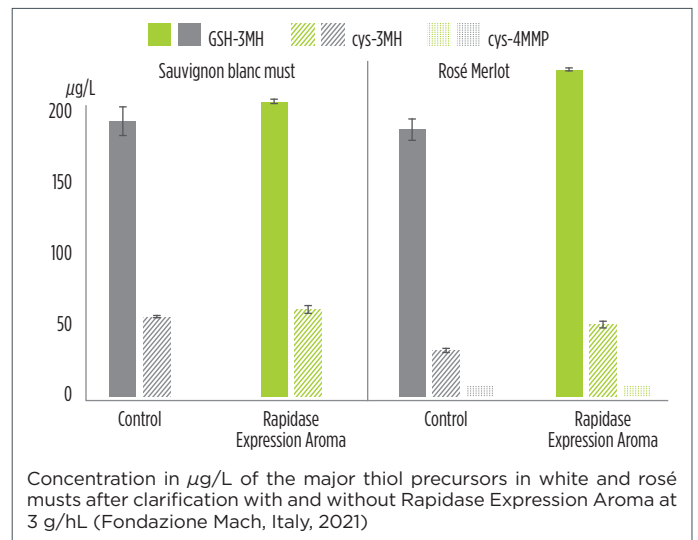
WHITE AND ROSÉ MACERATIONS		
T°	DOSE	RECOMMENDED CONTACT TIME
Above 10 °C	2 g/100 Kg	3-6 hours
When 8-10 °C	3 g/100 Kg	

**Note: For thick skin grapes or early harvest: 2,5 to 3 g/100 Kg.**

- Active from 10 to 45 °C (50 to 113 °F); Activity increases with temperature. Temperatures above 50 °C inactivate **Rapidase Expression Aroma**.
- Active within wine pH range.
- Active in the presence of normal concentrations of SO<sub>2</sub>.
- 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.



### Packaging and storage

- Available in plastic boxes of 100g and 1kg jars.
- 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.

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