



Enzyme for fast, efficient grape must flotation

Rapidase® Flotation reduces flotation time. Its use enables rapid viscosity decrease, allowing for faster migration of solid particles. **Rapidase Flotation** promotes more compact foam by facilitating haze particles agglomeration.

Rapidase® Flotation

Is a liquid pectolytic enzyme preparation that 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

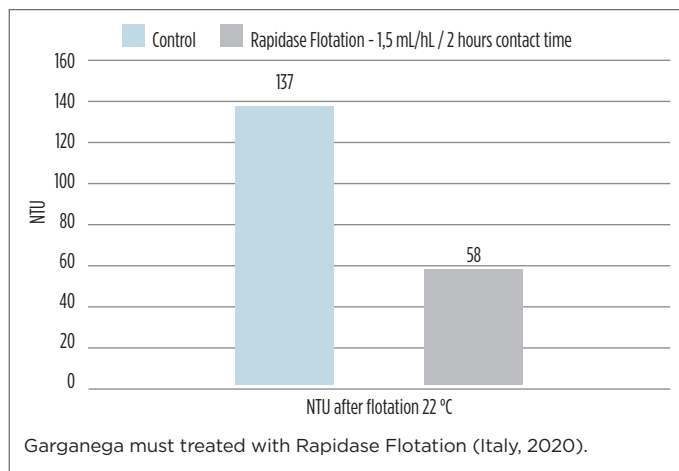
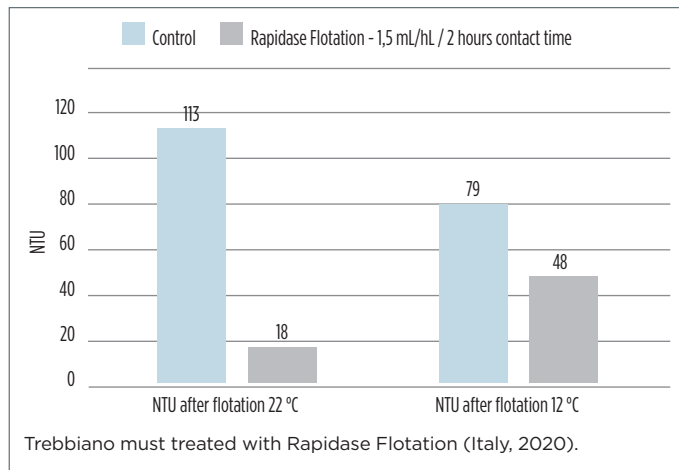
- Add as early as possible at the crusher, in the press or in the must after pressing.
- Dilute 10 times prior to addition.
- Time necessary for a negative pectin test will determine sufficient contact time. **Rapidase pectin test** protocol is available upon request.
- Bentonite or silica gel should only be used as a flotation aid after allowing for sufficient depectinization time.

MUST FLOTATION		
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Above 13 °C	1-1,5 mL/hL	For high pectin content and low maturity harvest: 2 mL/hL
When 10-12 °C	1,5-2 mL/hL	

- Active from 10 to 45 °C (50 to 113 °F). The activity increases with temperature.
- Active within the wine pH range and in the presence of standard concentrations of SO₂.
- Eliminated by bentonite and charcoal.

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 20 Kg and 5 Kg plastic drums.
- Store refrigerated at 4 to 8 °C (40 to 45 °F).



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.

Discover more about pectin test



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.