



Enzyme for the *Botrytis* β -glucans degradation in juice and wine

Rapidase® GlucanFree facilitates juice and wine clarification and speeds up filtration when presence of glucans from *Botrytis cinerea*.

Rapidase® GlucanFree

This liquid enzyme preparation contains β -glucanases able to hydrolyze β -glucans, thereby improving the clarification and filtration speed, and safeguarding wine quality. Naturally contains negligible levels of *Cinnamyl esterase* (nFCE) in order to preserve aroma freshness whichever your yeast choice might be.

Speeding up the filtration step and decreasing filter clogging, **Rapidase GlucanFree** enables also to reduce the Eco or Carbon footprint of the winemaking process thanks to water and energy savings.

Instructions for use and dosage

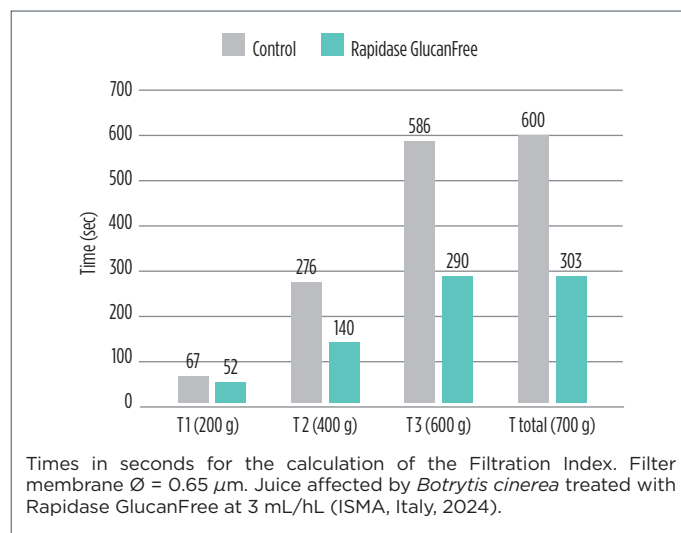
- If grapes are affected by *Botrytis cinerea* proceed with the **Rapidase Glucan Test** to confirm the presence and levels of β -glucans.
- Suitable for any type of juice or wine: white, rosé, red; it can also be used during alcoholic fermentation.
- When grapes are affected by *Botrytis cinerea* the use of maceration enzymes should be avoided.
- Dilute 10 times prior to addition.

IN MUST IN COMBINATION WITH RAPIDASE FLOTATION, CLEAR, CLEAR EXTREME OR THERMOFLASH	IN MUST DURING ALCOHOLIC FERMENTATION	IN WINE ALONE, OR IN COMBINATION WITH RAPIDASE VINOFAST
RECOMMENDED T°		
Above 15 °C	Above 15 °C	Above 15 °C
DOSE		
3-4 mL/hL	2-3 mL/hL	2-4 mL/hL
MINIMUM CONTACT TIME		
12 hours	5-6 days	2-3 weeks
COMMENTS		
Add and mix well before juice clarification or filtration	Add and mix well before alcoholic fermentation	Add and mix well after alcoholic fermentation rack off; before clarification or before any kind of filtration (earth, pad, lenticular, cross-flow, membrane)

- Thermo-stable, active from 10 to 70 °C (50 to 158 °F). More active as temperature rises.
- Active in the wine's pH interval and in the presence of standard SO₂ concentrations.
- 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.



Packaging and storage

- Available in 1 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 glucan 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.