



Enzyme for fast and efficient clarification of thermo treated grape must

Rapidase® Thermoflash decreases the viscosity of thermo treated must. Its use not only eases pressing but also accelerates and improves clarification and filtration.

Rapidase® Thermoflash

Is a thermostable and complex liquid pectolytic enzyme preparation that naturally contains negligible levels of *Cinnamyl esterase* (nFCE) and anthocyanase activity.

Rapidase Thermoflash enables also to reduce the Eco or Carbon footprint of the winemaking process thanks to energy savings.

Instructions for use and dosage

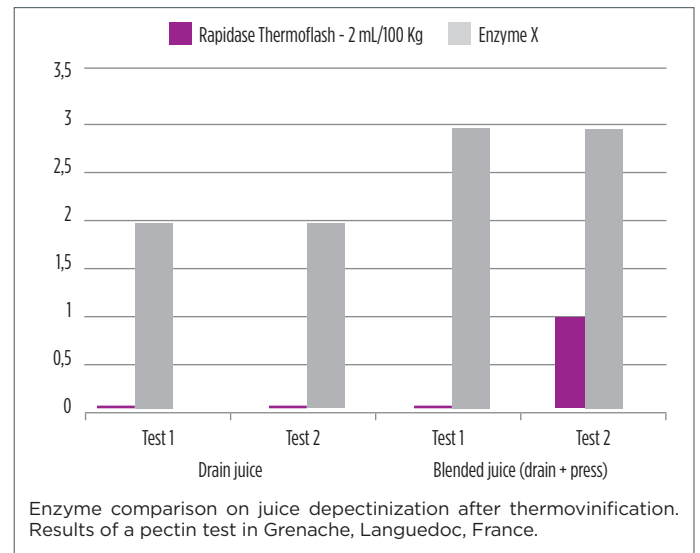
- Add as early as possible at the crusher before the heating phase, or after the heating phase at a temperature below 68-70 °C.
- Dilute 10 times prior to addition.
- Dose will depend on temperature and contact time.
- Time necessary for a negative pectin test will determine sufficient contact time and dosage. **Rapidase pectin test** protocol is available below.

THERMO FLASH PROCESS			
T°	WHEN	DOSE	COMMENTS
Below 68-70 °C	Before heating	1-3 mL/hL	Minimum contact time of 1 h in a buffer tank prior heat and flash
	Right after thermo treatment or flash détente	1-3 mL/hL	To ease pressing and decanter and to increase juice yield
	On must after pressing	2-3 mL/hL	To optimize must clarification

- Active from 10 to 68 °C (50 to 154 °F). The activity increases with temperature and is rapidly inactivated above 68 °C (154 °F).
- 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.



Packaging and storage

- Available in 20 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.