



Enzyme to optimize pre-bottling operations by facilitating wine clarification and speeding up filtration

Rapidase® VinoFast® is a liquid enzyme formulation with a broad spectrum of hydrolases active on polysaccharides that negatively impact wine clarification and filtration.

Rapidase® VinoFast®

Modern winemaking and production constraints make it often necessary to prepare and preserve the quality of wines while optimizing pre-bottling operations within a short processing time. **Rapidase VinoFast** is a liquid enzyme preparation with pectolytic activities such as polygalacturonase, α -N-arabinofuranosidase, cellulase, together with β -glucanases to facilitate wine clarification by reducing the time and amount of adjuvants needed. **Rapidase VinoFast** also facilitates filtration by reducing wine clogging issues, while safeguarding quality. When grapes are heavily affected by *Botrytis cinerea* (>30% rotten), **Rapidase VinoFast** should be used in wine together with **Rapidase GlucanFree** to boost β -glucans hydrolysis.

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

Rapidase VinoFast naturally contains negligible amounts of *Cinnamyl esterase* (nFCE).

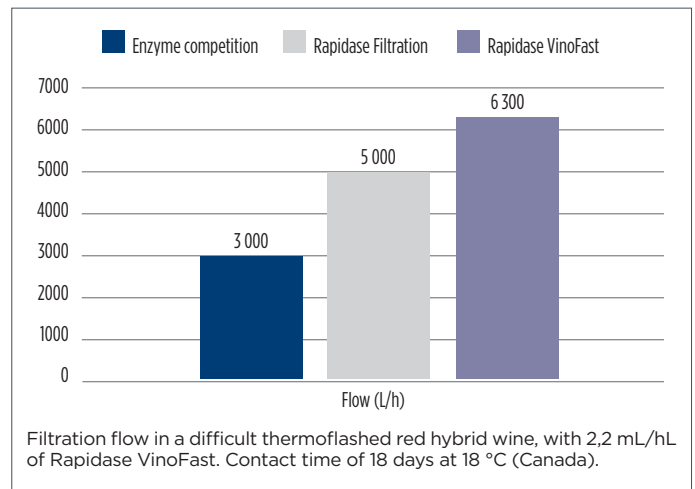
- Suitable for any type of wine: white, rosé, red. It can also be used during alcoholic fermentation.
- Add to the wine and mix well after alcoholic fermentation rack off, before clarification or before any kind of filtration (earth, pad, lenticular, cross-flow, membrane).
- Active from 10 to 45 °C (50 to 113 °F). More active as the temperature rises.
- Time necessary for a negative pectin and/or glucan test will determine sufficient contact time and dosage. Both Rapidase pectin and glucan test protocols are available below.
- Active in the wine's pH interval and in the presence of standard SO₂ concentrations.
- 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.

Instructions for use and dosage

NO GLUCANS IN WINE (FROM NON-BOTRYTIZED GRAPES)			
T°	DOSE	MINIMUM CONTACT TIME	
When > 15 °C	2-3 mL/hL	1 week	
When 10-15 °C	3-5 mL/hL	1-2 weeks	
PROCEED WITH RAPIDASE GLUCAN TEST TO CONFIRM PRESENCE AND LEVEL OF GLUCANS IN WINE (FROM BOTRYTIZED GRAPES)			
LEVEL OF GLUCAN	RECOMMENDED T°	DOSE	MINIMUM CONTACT TIME
Glucan in wine 5-15 mg/L (< 30 % Botrytized grapes)	Above 15 °C	3-5 mL/hL	2-3 weeks
Glucan in wine >15 mg/L (> 30 % Botrytized grapes)	Above 15 °C	3-5 mL/hL + Rapidase GlucanFree: 2 mL/hL	2-3 weeks



Packaging and storage

- Available in 1 kg plastic drum.
- 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.

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.

Discover more about glucan and pectin test

