



Enzyme to enhance aroma intensity and quality in fresh modern red wines

Rapidase® Fresh Berry reveals vibrant red and black berry aromas, along with floral and spicy notes. It also helps create a well-balanced wine with an improved body and preserved colour richness.

Rapidase® Fresh Berry

The must-have enzyme for marketable red wines. As traditional red wine profiles no longer meet consumer expectations, global red wine consumption is declining and shifting towards non-meal occasions. This trend is driving demand for fresh, fruity flavours regardless of colour.

Rapidase Fresh Berry is a liquid enzyme formulation with a broad spectrum of activities to increase the aroma intensity and quality of fresh, balanced, modern red wines.

Rapidase Fresh Berry naturally contains negligible levels of cinnamyl esterase (nFCE).

Instructions for use and dosage

- Add as early as possible at the crusher or in maceration.
- Dilute 10 times prior to addition.

| RED GRAPES | | |
|---------------------------------------------------------------------|-------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------|
| T° | DOSE | COMMENTS |
| 8-12 °C (When added before a pre-fermentative cold soaking) | 3 mL/100 Kg | Use Rapidase Fresh Berry in qualitative red grapes, avoiding heavy maceration techniques like rack-and-return (delestage) and temperatures > 26 °C |
| 20-25 °C (When added before traditional maceration/fermentation) | 2 mL/100 Kg | |

Note: For thick skin grapes or early harvest: 3 mL/100 Kg.

- Active from 10 to 50 °C (50 to 122 °F). Activity increases with temperature, temperatures above 50 °C inactivate **Rapidase Fresh Berry**.
- 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.

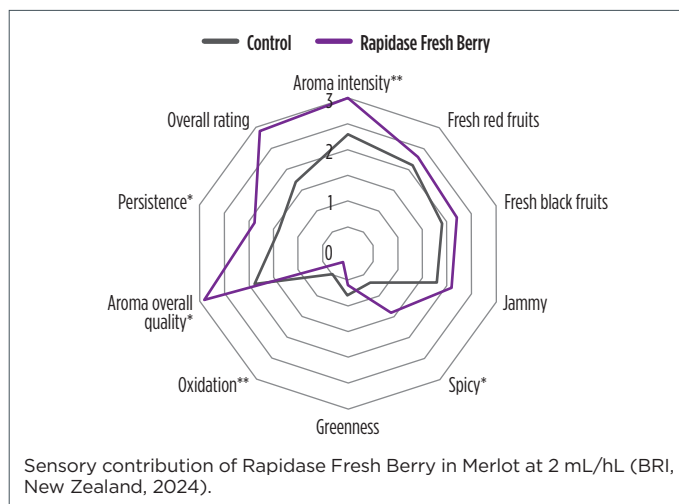
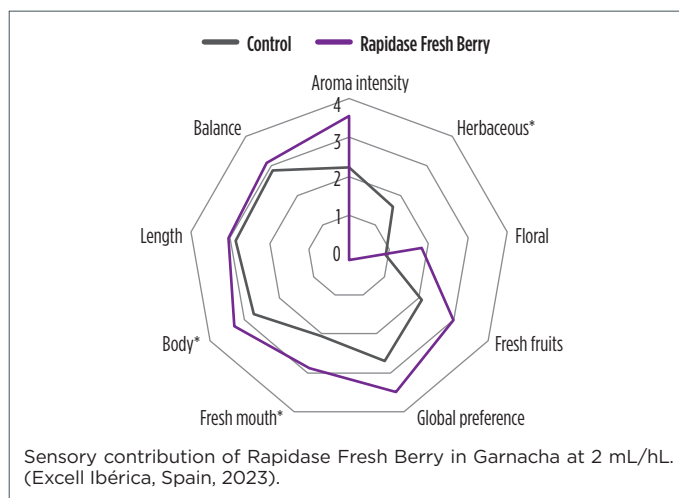


Peace of Mind comes with dsm-firmenich enzymes

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.

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.



Statistical analysis: *significant (p < 0.05), **very significant (p < 0.01).

Packaging and storage

- Available in 1 Kg plastic drum.
- Store refrigerated at 4 to 8 °C (40 to 45 °F).