



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.

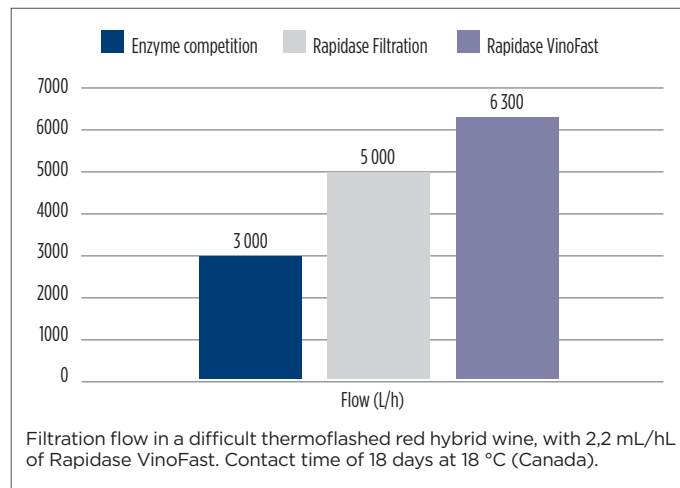
Speeding up the filtration step and decreasing filter clogging, **Rapidase VinoFast** enables also to reduce the Eco or Carbon footprint of the winemaking process thanks to water and energy savings.

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.

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



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 and pectin test



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