



Application Data Sheet

RAPIDASE® PRESS

Powerful pectinase for Fruit Beers

DSM Food Specialties B.V.

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BENEFITS

- Avoid pectin gelling in brewing application
- Improve beer filterability
- Reduce (or prevent) pectin haze in filtered beer
- Effective on a broad range of fruits and vegetables

PRODUCT DESCRIPTION

Enzyme preparation for food use containing polygalacturonase (pectinase) derived from a selected strain of *Aspergillus niger*

FUNCTION

Fruits and vegetables naturally contain pectin. Pectin is a source of haze in Fruit Beer, and it can form a gel in the presence of alcohol causing beer filtration issues.

An effective solution for this issue is RAPIDASE® PRESS, which is a classical pectinase containing a variety of enzyme activities required for smooth Fruit Beer brewing. These activities break down the pectin structure in fruits and vegetables, reducing viscosity and pectin haze, and contributing for a better filtration performance.

APPLICATION AND RECOMMENDED DOSE RATES

RAPIDASE® PRESS is easy to use. It is recommended to use when:

- the fruit or vegetable is added to the mash; add the enzyme in the fruit or vegetable storage tank.
- the fruit or vegetable is added at any point after the wort filter; add the enzyme to cooled wort at the beginning of fermentation.

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Date of Issue: August 2, 2019

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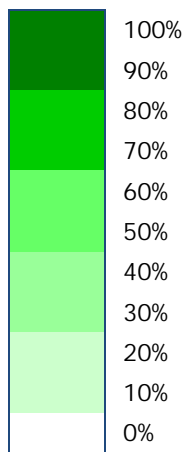
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Addition point	Dosage	Recommendation
Storage tank (Brewhouse)	Vegetables, tropical and stone fruits: 300-400 ml of enzyme per ton of fruit/vegetable [wet basis]	55 to 65 min at 50°C (122°F)
Beginning of fermentation	Other fruits: 100-200 ml of enzyme per ton of fruit [wet basis]	Current fermentation temperature

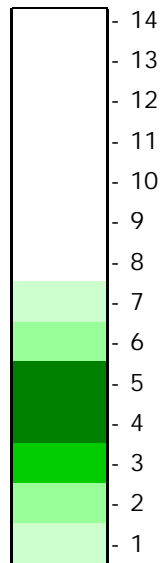
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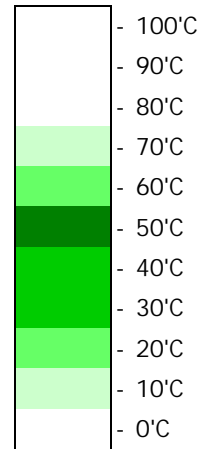
pH Effect on Enzyme Activity

% pH



Temperature Effect on Enzyme Activity

% Temperature



TECHNICAL SERVICE

This product was developed by our dedicated team of experts. We can help you maximize the efficiency of your process by utilizing our extensive biochemical knowledge and many years of enzyme experience. Please contact your local DSM Food Specialties technical sales representative to receive additional information on meeting your needs.

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