Creative Enzymes®

Rapidase extra press white grapes

Cat. No. FJE-1027

Lot. No. (See product label)

Introduction

Description	Rapidase extra press white grapes is a liquid pectolytic enzyme preparation with essential side activities. It releases juice from white grapes by weakening grape skins and reducing pectin water retention capacity. The use of Rapidase extra press white grapes increases juice yields and allows for softer and shorter pressing cycles thus preserving grape must from oxidation.
Applications	Enzyme for fast, efficient pressing of white grapes

Storage and Shipping Information

Storage	To be stored in a dry cool place between 4 and 8°C