



## Application Data Sheet

# RAPIDASE<sup>®</sup> PRESS

Powerful pectinase for fruit maceration

DSM Food Specialties B.V.

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The Netherlands

[www.dsm.com](http://www.dsm.com)

### BENEFITS

- Juice yield increase
- Works on a broad range of fruits
- Performs on fresh and long-term stored fruits (cold stored apples)

### PRODUCT DESCRIPTION

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

### FUNCTION

RAPIDASE<sup>®</sup> PRESS contains specific pectinases required for apple and pear pulp maceration. These activities hydrolyse soluble pectin, partially weakening the cell wall and allowing a stronger pressing and an easier juice extraction.

RAPIDASE<sup>®</sup> PRESS pectinases can also be used for maceration of other fruit containing pectin, such as strawberry or raspberry. Decreasing the mash viscosity, they improve the juice yield dramatically.

### APPLICATION AND RECOMMENDED DOSE RATES

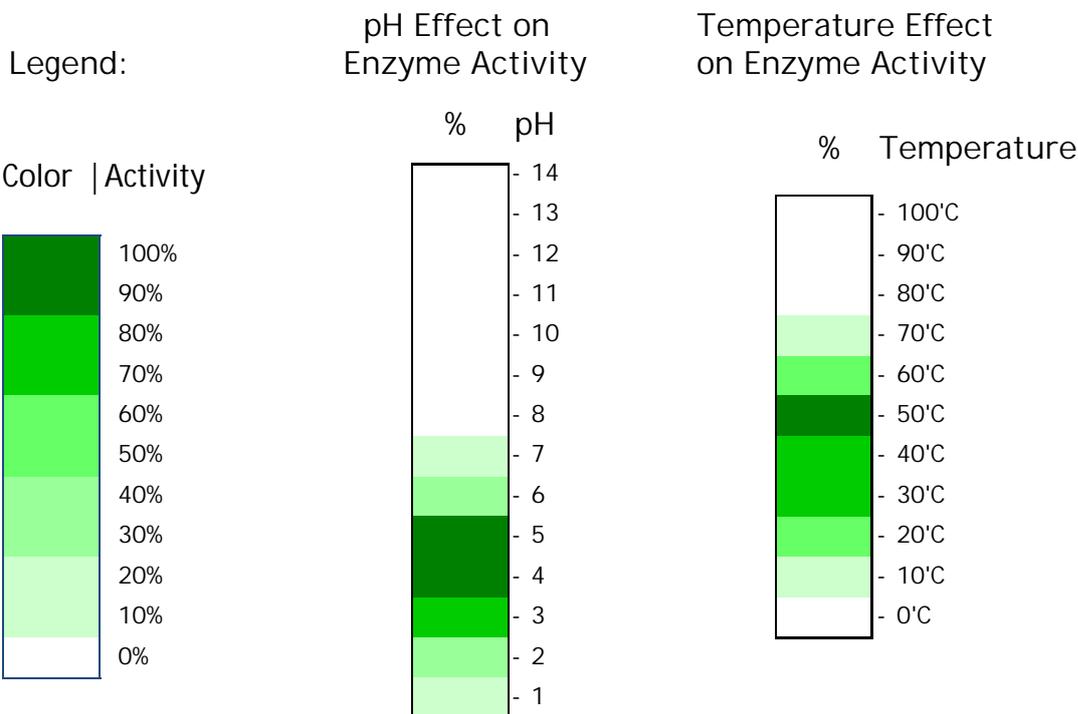
RAPIDASE<sup>®</sup> PRESS is easy to use. It must be added during fruit crushing to the pulp with a metering pump. Just before use, to ensure adequate mixing, it should be diluted in 10 to 20 times its volume of water.

Fruit	Dosage	Recommendation
Apple		
beginning of processing season	40-75 g/ton	45 to 60 min at ambient T°
end of processing season	50-100 g/ton	45 to 60 min at ambient T°
Strawberry Raspberry	100-150 g/ton	30 to 60 min at 20°C

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### 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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