



Application Data Sheet

DSM Food Specialties B.V.

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Rapidase[®] Pro Color

Pectinase For Berry and Color Extraction

PRODUCT DESCRIPTION

Rapidase[®] Pro Color is a liquid pectinase obtained from *Aspergillus niger*. It is active in acidic environments and functions over a wide temperature range from 10°C up to 60°C (50°F - 140°F).

PURPOSE

The extraction of juice from red berries is a delicate process. It is important to preserve the natural color and aroma. It is therefore very important to choose the right enzyme to achieve the mash viscosity break down required for maximum yield and juice color intensity. These factors along with complete pectin hydrolysis and high color stability are required for processing and storage.

Rapidase[®] Pro Color has been developed especially for improving color extraction from acidic red berries such as black currant, aronia, cherry, and cranberry. It contains specific pectinases required for red berry processing and is active and stable in acidic pulp or juice with a high phenolic content. Whether used for maceration or depectinization, Rapidase[®] Pro Color allows total pectin breakdown along with the release of red color that is stable in the final concentrate, because it is free of anthocyanase activity.

APPLICATION

Rapidase[®] Pro Color is easy to use. Just before use, to ensure adequate mixing, it should be diluted in 10 to 20 times its volume in water. The dosage is adjusted according to the fruit and process.

Fruit Type	Process	Dosage	Recommendation
Black Currant	Mash	100-300 g/ton	1-2 hours at 45-55°C (113°F-131°F)
	Juice	2-3 g/hl	1 hour at 45-55°C (113°F-131°F)
Aronia	Mash	100-200 g/ton	1-2 hours at 45-55°C (113°F-131°F)
Cherry	Mash	100-150 g/ton	1-2 hours at 45-55°C (113°F-131°F)
Cranberry	Mash	300-450 g/ton	1-2 hours at 45-55°C (113°F-131°F)

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Note: Using a significant dose of Rapidase[®] Pro Color for the juice extraction increases both the color and juice yields. It also reduces the need of enzyme at the clarification stage and shortens process.

Active From: 10°C - 60°C and pH 2.0 - 5.5

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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