

Enjoy the fruits of your labor in beer and improve clarity

Rapidase® Press for Fruit Beers

The world of fruit beer is more exciting than ever, offering many unique, fun, and refreshing brews to discover.

Pectin is typically a source of haze in fruit beer and can form a gel in the presence of alcohol causing beer filtration problems. Rapidase® Press from DSM is an innovative enzyme solution that addresses this challenge by improving clarity and speeding up a slow filtration time.

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DSM

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Pectin, naturally found in fruits and vegetables, is a source of haze in Fruit Beer

DSM's Rapidase® Press is a classical pectinase containing a variety of enzyme activities required for smooth brewing. Rapidase® Press activities break down the pectin structure in fruits and vegetables, reducing viscosity and pectin haze and contributing to a better filtration performance.

Customers need:

- ✓ Improve beer clarity
- ✓ Easier beer filtration

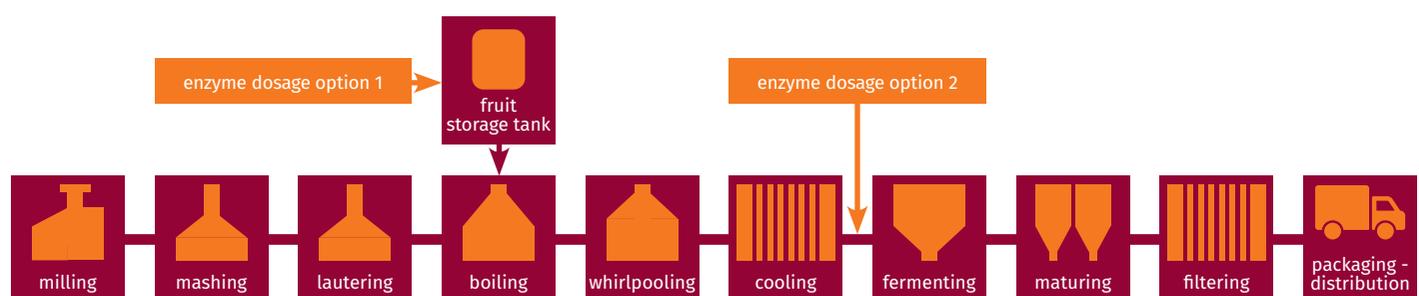
Rapidase® Press benefits:

- ✓ Avoid pectin gelling
- ✓ Improve beer filterability*
- ✓ Reduce (or prevent) pectin haze in filtered beer
- ✓ Effective on a broad range of fruit and seasonal beers (e.g.: pumpkin)

* DSM also has great results using the enzyme for unfiltered beers, when it's necessary to prevent large agglomerated solids from settling out.

“After using Rapidase, we have no more sediment formed in the packaged product as we used to have before”

Mary Wiles, Technical Director Brooklyn Brewery



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