

Highly active,
depsidase-free, liquid
pectinase

Product description

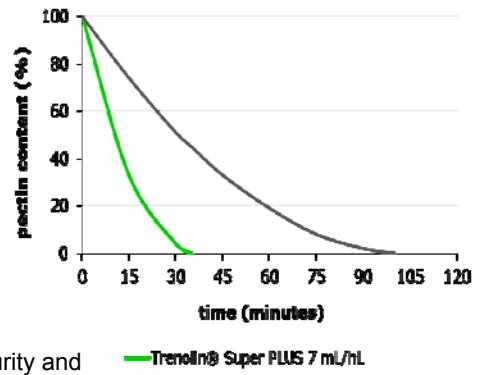
Trenolin® SuperPLUS is a liquid, depsidase-free formulation containing various active pectinases for rapid splitting of the complex pectinase molecule.

The enzyme is used in mashes, must, young wine and "Süßreserve"/grape juice.

The benefits of Trenolin® SuperPLUS are emphasized by the optimised recipe and increased activity. These are:

- Increased free run juice
- Faster and more compact settling of sediments
- Improved filtration and clarification

<i>Other benefits</i>	<ul style="list-style-type: none"> ▪ Increased press capacity ▪ Reduced press and processing times ▪ Minimizing of tannin uptake and subsequent treatments ▪ Preventive improvement of filtration performance in wine
<i>Recommended for</i>	<ul style="list-style-type: none"> ▪ All types of white, rosé and red wine



Permitted according to current EU laws and regulations. Laboratory tested for purity and quality.

PLUS - new formula means additional benefit!

The following properties are characteristic for the Trenolin® PLUS series of enzymes:

- Optimised recipe for modern wine-making
- Depsidase-free (free from cinnamoyl esterase activity)
- No preservatives

Dosage

	mL/100 L or 100 kg mash		
Grapes	approx. 7 - 15	Young wine	approx. 3 - 5
Mash	approx. 5 - 10	Süßreserve/grape juice	approx. 5 - 10
Must	approx. 5		
Temperature	The recommended doses are based on a temperature of 15 - 17 °C.		
Application time	Usually at least 1 hour depending on the variety's pectin content and framework conditions.		
Advice	Effectiveness depends on the quantity of product, temperature and reaction time. The treatment temperature should exceed 12 °C and preferably be above 15 °C. The higher the temperature, the more effective the enzyme. The natural upper limit is 55 °C.		
Application	Dilute the appropriate quantity of enzyme per tank with a little liquid to achieve better and more even distribution.		
Attention!	Bentonites deactivate the enzyme, so bentonite should only be used after the pectin has been fully degraded (pectin test).		

Storage

Store in a cool place. Packs which have been opened should be immediately tightly sealed and used up as soon as possible.