



# Trenolin® Super<sup>PLUS</sup>

Highly active, depectidase-free, liquid pectinase

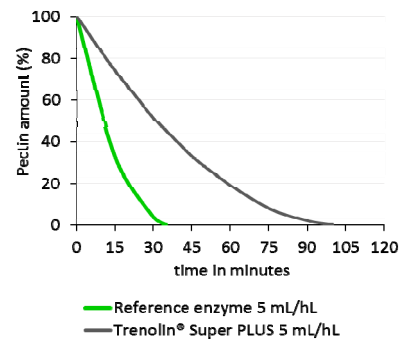
## Product description

Trenolin® Super<sup>PLUS</sup> is a liquid formulation containing various active pectinases for rapid degradation of the complex pectin molecule. The enzyme is used in mashes, juice, young wine and Süßreserve. Trenolin® Super<sup>PLUS</sup> is depectidase-free.

The benefits of Trenolin® Super<sup>PLUS</sup> are emphasized by the optimised recipe and increased activity. These are:

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

Other benefits	<ul style="list-style-type: none"> <li>• Increased press capacity</li> <li>• Reduced press and processing times</li> <li>• Reduction of tannin discharge and subsequent treatments</li> <li>• Preventative improvement of filtration performance in wine</li> </ul>
Recommended for	<ul style="list-style-type: none"> <li>• All types of white, rosé and red wine</li> </ul>



In accordance with Regulation (EC) no. 934/2019. Laboratory tested for purity and quality.

**PLUS** - new formula means additional benefit!

The following properties are characteristic of the Trenolin®<sup>PLUS</sup> series of enzymes:

- Recipe optimised for modern wine-making
- Depectidase-free (free from cinnamyl 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	Approx. 5 - 10
Juice	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.		
Tip	Effectiveness depends on the quantity of product, temperature and reaction time. The treatment temperature should be more than 12 °C and preferably more than 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.



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