



TRENOLIN FRIO DF, 1 KG



Bruttopreis:
1 079 €

Nettopreis:
877 €

Highly concentrated and very active liquid pectolytic enzyme specially developed for cold maceration of fruit juices or must. Already starts working at 5 °C. Works very fast: 100 % pectin break down in 75 minutes at 8 °C! Improves the press quality of pectin rich fruit, supports the colour extraction in carbonic maceration and pulp fermentation, speeds up the pre-clarification of must. Dosage: 2-4 ml/100 kg at a temperature of 10 °C with a reaction time of 1-2 h.

The use of enzymes

You hear the wildest stories about enzymes, so let's clear up some facts. Unless indicated otherwise, the stated quantity applies at room temperature (20 °C) with a contact time of 12 hours. Every reduction of 7 °C in temperature can be compensated by doubling the dose. Every halving of the desired contact time can also be compensated by doubling the dose. The order in which the ingredients are added is extremely important, one ingredient can have a great influence on the effect of another – even an unfavourable one - so never add e.g. bentonites while the enzymes are still active. Leave at least 12 hours between adding enzymes and adding bentonite.

