



TRENOLIN MASH DF



Bruttopreis:
1 444 €

Nettopreis:
1 174 €

Trenolin® Mash DF is a liquid enzyme complex for maceration in white mashes. MashZeration, enzymatically accelerated "maceration of the crushed grapes", reduces mash standing time, increases typical varietal characteristics and free juice run. Trenolin® Mash DF is depsidase (cinnamyl esterase) free. Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

Other benefits

- Reduction of mash processing time
- Intensification of aromas through collateral β -glucosidase activity
- Gentle juicing through increased free juice run
- Reduction of potentially negative microbial influences
- Reduction of pressure required in the press
- Lower polyphenol discharge
- Very good splitting of colloidal macromolecules
- Reduction of turbidity-causing colloids
- Improved subsequent filtration Recommended for
- Mashes from any white grape variety.



Dosage

1-4 mL/100 L or 100 kg mash

Temperature The recommended doses are based on a temperature of 15 - 17 °C. Application time Usually at least 2 - 6 hours depending on the variety's pectin content and framework conditions. **Tip** Effectiveness depends on the quantity of product, temperature and reaction time. This can be extended by early addition to the crushed grapes. 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).

