



Product Specification

Trenolin® 4000

Description:	Trenolin® 4000 is an approved pectolytic enzyme preparation for the treatment of mash/crushed grapes, must/grape juice and young wine, free of depectinase (CE = Cinnamoyl-Esterase) activity.
Composition:	Water, Glycerol, Potassium chloride, Pectinase
Standardization agent:	Not added
Stabilization agent:	Glycerol and potassium chloride, food-grade quality
Preservative:	Not added
Appearance:	Clear yellowish liquid
Smell:	Typical
Biological origin:	Aspergillus niger, produced by fermentation of a microorganism. Enzyme protein is separated and purified from the production organism.
Activity:	Pectinase min. 7 ASV-U/ml according to Erbslöh method EINECS number:232-885-6 IUB number: 3.2.1.15 CAS number: 9032-75-1
Density:	1.1 – 1.2 g/ml



Purity: Trenolin® 4000 complies with the general specifications for food enzymes**.

Chemical purity:

Arsenic (As):	< 3 ppm
Lead (Pb):	< 5 ppm
Total heavy metals:	< 30 ppm, calculated as Pb

Microbiological purity:

Total viable count	< 5 x 10 ⁴ CFU/ ml
Coliforms:	< 30 CFU/ ml
E coli:	absent in 25 g
Salmonella:	absent in 25 g
Antibacterial activity:	negative in test
Mycotoxins:	negative in test

Storage: Cool and dry at 0-10 °C.

Storage stability: Max. 10 % loss of activity within 12 months, if stored at recommended storage conditions.

Trenolin® 4000 is admitted for the treatment of wine and complies with the EU Regulation 934/2019.

User must check compliance with national regulations.

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