



# Trenolin® Flot<sup>PLUS</sup>

Optimal preparation of must for flotation

## Product description

Trenolin® Flot<sup>PLUS</sup> is a liquid pectinase for clarifying white and rosé musts using flotation. Its special formulation, with pectin endo arabanase activity, rapidly reduces the must's viscosity. This allows the sediment to flocculate quickly and facilitates an effective flotation process.

Trenolin® Flot<sup>PLUS</sup> is pectinase-free and therefore does not form undesirable volatile phenols.

Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations.

Laboratory tested for purity and quality.

## Treatment aim

Other benefits	<ul style="list-style-type: none"> <li>• Fast and intensive pectin degradation.</li> <li>• Optimised flocculation of vegan fining agents as e.g. LittoFresh® Origin and LittoFresh® ChitoFlot, due to degradation of araban side chains of the pectin molecule.</li> <li>• Fast floating of the trub-cake through the fast and efficient pectin degradation.</li> <li>• Preservatives free.</li> <li>• Non-GMO and Non-Self-Cloning.</li> </ul>
Recommended for	<ul style="list-style-type: none"> <li>• White and rosé must</li> </ul>

## Dosage

Application	Reaction time	Trenolin® Flot <sup>PLUS</sup> dosage (mL/100 L)
Must from healthy grapes	1 - 2 hours	1 - 3
Must from pectin-rich varieties	1 - 2 hours	3 - 6
Must from damaged grapes	< 1 hour	4 - 8
Temperature	The recommended doses are based on a temperature of 15 - 17 °C.	
Application	Added during filling of the must tank. Dilute the appropriate quantity of enzyme with a little liquid to achieve homogenous distribution.	
Attention!	Bentonites reduces enzyme content, so bentonite should not be used until after the pectin has been fully degraded (pectin test).	

## Storage

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