

Optimal preparation of must for flotation

Product description

Trenolin[®] Flot^{PLUS} 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^{PLUS} is depsidase-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	Fast and intensive pectin degradation.		
	 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. 		
	• Fast floating of the trub-cake through the fast and efficient pectin degradation.		
	Preservatives free.		
	Non-GMO and Non-Self-Cloning.		
Recommended for	White and rosé must		

Dosage

Application		Reaction time	Trenolin [®] Flot ^{PLUS} 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 recommer	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.



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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com. Version 007 – 04/2024 SBau – printed 09.04.2024