



Trenolin® Klar

Liquid special enzyme for drastic viscosity reduction in a short time, depectinase-free, glycerine-free

Product description

Trenolin® Klar is a liquid, highly active enzyme that causes very rapid pectin hydrolysis in mash and must and therefore ensures superb conditioning at all the following processing stages. Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

Other benefits	<ul style="list-style-type: none"> • Accelerates the pressing process and musts' clarification and sedimentation properties by reducing the viscosity • Use before physical processes (flotation, reverse osmosis, must concentration) • Contains potassium chloride • No added glycerine or preservatives • Non-GMO and non-self-cloning • Trenolin® Klar also works very well at low pH values around 3.0.
Recommended for	<ul style="list-style-type: none"> • All white and red grape varieties.

Dosage

White and red mashes	0.5 - 1.5 mL per 100 kg mash or 100 L must
Temperature	The recommended doses are based on a temperature of 15 - 17 °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 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 immediately tightly sealed and used up as soon as possible.



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