



Product specification Trenolin® Filtro

Description:	Trenolin® FastFlow is a liquid special enzyme for an intensive pectin hydrolysis in grape varieties rich in pectic substances, thus for better pressing and for improved filtration rates in white and red wines.	
Composition:	Water, Glycerol, Potassium chlorid, Beta-glucanase, Pectinase,.	
Biological origin:	Production from fermentation of <i>Aspergillus niger</i> and <i>Penicillium funiculosum</i> . The enzyme protein is separated from the production organism and purified.	
Activity:	Beta-glucanase: min. 4000 BG-U/mL according to Erbslöh method EINECS number: 232-462-4 IUB number: 3.2.1.6 CAS number: 62213-14-3 Pectinase min. 15 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 – 1,3 g/ml	
Chemical Purity:	Arsenic (As):	< 3 ppm
	Lead (Pb):	< 5 ppm
	Cadmium (Cd):	< 0.5 ppm
	Mercury (Hg):	< 0.5 ppm
Microbiological purity:	Total plate count:	< 5 x 10 ⁴ CFU/ ml
	Coliforms:	< 30 CFU/ ml
	E. coli:	negative in 25 g
	Salmonella:	negative in 25 g
	Antibacterial activity:	negative in test
	Mycotoxins:	negative in test

Trenolin® Filtro complies with the requirements for enzymes for use in food.

Trenolin® Filtro is approved for the treatment of wine and complies with EU Regulation 2019/934 and OIV Resolution COEI-1-PRENZY. Our enzymes are approved in the European Union according to EU Regulation 1332/2008 as food enzymes or according to EU Regulation 1333/2008 as food additives for the treatment of foodstuffs and comply with the specifications of the JECFA in the respective current version.

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National regulations are to be checked by the user.

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