



Trenolin® FastFlow

Enzyme for pressing, clarification and filtration

Product description

Trenolin® FastFlow is a highly active special liquid enzyme for intensive pectin degradation in mash and juice, especially for pectin-rich grape varieties. It increases press yield and filtration performance in the resulting young white and red wines by degrading residual pectin side chains. Trenolin® FastFlow is capable of removing difficult to degrade pectin fractions (hairy regions) through the arabinogalactan-II-hydrolase (AG-II-hydrolase) activity. Trenolin® FastFlow is depectinase (cinnamyl esterase) free.

Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations. Laboratory tested for purity and quality.

Treatment aim

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|-----------------|---|
| Other benefits | <ul style="list-style-type: none"> • Rapid, intensive pectin degradation in pectin-rich grape variety mashes such as Silvaner and Gewürztraminer. Marked improvement in press performance. • Also very effective at low temperatures through the inclusion of Erbslöh's innovative cold pectinase. Can be used at temperatures between 5 °C and 10 °C. • Targeted degradation of pectin side chains through AG-II-hydrolase for more effective pectin hydrolysis in juice, resulting faster loss of pectin's water-binding ability, rapid viscosity reduction and promotion of juice clarification. • Faster clarification when using Seporit^{PORE-TEC}, IsingClair-Hausenpaste and Klar-Sol Super for sedimentation. Improved flotation processes by reducing neutral pectin fractions. • Increased filtration rates in young white wines from pectin-rich grape varieties. • Generally increased filtration rates in young red wines through enhanced degradation and therefore minimisation of the size of residual pectin molecules. |
| Recommended for | <ul style="list-style-type: none"> • Pectin-rich white and red grape varieties |

Dosage

| Application | Mash/Juice | Application time |
|---|--|--------------------------|
| Pectin-rich white grape varieties 8 - 15 °C | 6 - 10 mL/100 kg or 100 L | 2 - 4 hours |
| Red grape varieties up to 25 °C. | 4 - 8 mL/100 kg or 100 L | during mash fermentation |
| Red grape varieties from 45 °C | 3 - 6 mL/100 kg or 100 L | 1 - 2 hours |
| Tip | Effective pectin degradation possible at temperatures between 5 °C and 10 °C. The natural upper limit is 55 °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 only be used 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.