



## Product specification

### Trenolin® Frio

Description:	Trenolin® Frio is a liquid special enzyme for effective pectin degradation during cold maceration and cold clarification, already as of 5 °C, depectinase-free.	
Composition:	Water, potassium chloride, pectinase, glycerol	
Biological origin:	Production from fermentation of <i>Aspergillus niger</i> . The enzyme protein is separated from the production organism and purified.	
Activity:	Pectinase min. 90 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 <sup>4</sup> 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® Frio complies with the requirements for enzymes for use in food.

Trenolin® Frio 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.

National regulations are to be checked by the user.

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