



Trenolin® KCL

Liquid special enzyme to reduce viscosity, glycerine-free

Product description

Trenolin® KCL is a liquid enzyme for pectin hydrolysis in mash and juice. Its preferred use is for flotation and sedimentation processes. The hydrolysis of pectin reduces mash and juice viscosity. This makes processing of both white and red wines more economic. It also improves filtration using cross-flow filtration systems.

Trenolin® KCL is stabilised with potassium chloride. The product contains no glycerine or preservatives.

Other benefits	<ul style="list-style-type: none"> • Increased press capacity • Reduced press and processing times • Preventative improvement of filtration performance in wine
Recommended for	<ul style="list-style-type: none"> • All types of white, rosé and red wine

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

Dosage

	mL/100 L or 100 kg mash
Mash	2 - 4
Must	2 - 4
Temperature	The recommended doses are based on a temperature of 15 - 17 °C.
Application time	Usually at least 1 hour depending on the variety's pectin content and framework conditions.
Tip	Effectiveness depends on the quantity of product, temperature and reaction time. The treatment temperature should be more than 12 °C and preferably more than 15 °C. The higher the temperature, the more effective the enzyme. 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 immediately 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.
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