



Product specification Trenolin® FastFlow

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, Pectinase.	
Biological origin:	Production from fermentation of <i>Aspergillus niger</i> , <i>Aspergillus tubingensis</i> . The enzyme protein is separated from the production organism and purified.	
Activity:	Pectinylase min. 45 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® FastFlow complies with the requirements for enzymes for use in food.

Trenolin® FastFlow is approved for the treatment of wine and complies with EU Regulation 2019/934 and OIV Resolution COEI-1-PRENY. 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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