



Trenolin® 4000

Pectolytic enzyme preparation for mash, juice and young wine treatment, depectinase-free

Product description

Trenolin® 4000 is a pectolytic enzyme preparation for use in mash, juice and young wine treatment and particularly for producing Süßreserve.

Economic processing of mash, must and young wine is possible due to Trenolin® 4000's pectin-splitting effect. Its benefits during mash processing are primarily increased juice yield and improved press capacity utilisation. Better wine clarification and filtration is also achieved. Trenolin® 4000 is depectinase (cinnamyl esterase) free.

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

Dosage and use

	mL/100 L or 100 kg mash		
Mash	Approx. 12	Young wine	Approx. 8
Must/juice	Approx. 8	Süßreserve	Approx. 12
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 tightly sealed and used up as soon as possible.