



Trenolin® PEXX

Universal pectinase for winemaking

Product description

Trenolin® PEXX ensures the fastest pectin hydrolysis in juice and therefore optimum preparation for all subsequent processing stages, such as flotation, reverse osmosis and must concentration. Trenolin® PEXX is liquid and highly active.

| | |
|-----------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Other benefits | <ul style="list-style-type: none"> • Drastic viscosity reduction in a short time • Improved particle buoyancy • Good preparation for cross-flow filtration • Trenolin® PEXX also works very well at low pH values around 3.0 |
| Recommended for | <ul style="list-style-type: none"> • All types of white, rosé and red wine |

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

Dosage

| | mL/100 L |
|------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Must | 0.5 - 1.5 |
| Temperature | The recommended doses are based on a temperature of 15 - 17 °C. |
| Application time | Usually at least 30 minutes, 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.