



Trenolin® Rapid

Glycerine-free enzyme for clarification and filtration

Product description

Trenolin® Rapid is a pectolytic enzyme preparation for use in mash, must and young wine treatment.

Economic processing of mash, must and young wine is possible due to Trenolin® Rapid's pectin-splitting effect. Trenolin® Rapid is pepsidase free and does not contain glycerine.

Permitted according to EU Commission Regulation no. EC 2019/934. The user must check compliance with local regulations.

Laboratory tested for purity and quality.

Dosage and use

Standard dosage 1 - 2 mL/100 L must/young wine or 100 kg mash, if necessary up to 5 mL/100 L or 100 kg	
Temperature	The recommended doses are based on an application 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 to which Trenolin® Rapid is to be added, 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 not be used until 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.