



Product specification Trenolin® Rouge

Description:	Special enzyme for the production of red wines, free of cinnamoyl esterase activity (depsidase).
Composition:	Water, glycerol, potassium chloride, pectinase, glucanase
Biological origin:	Production from fermentation of <i>Aspergillus niger</i> , <i>Trichoderma reesei</i> and <i>Penicillium funiculosum</i> . The enzyme protein is separated from the production organism and purified.
Activity:	Pectinase min. 15 ASV-E/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® Rouge complies with the requirements for enzymes for use in food.

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