



## Product Specification

### Trenolin<sup>®</sup> Sur-Lies

Description:	Trenolin <sup>®</sup> Sur-Lies Oenological, highly active enzyme without cinnamoyl esterase side-activity for optimised yeast lysis for enhanced structure and more body (CE = <u>C</u> innamoyl- <u>E</u> sterase) activity.
Composition:	Carbohydrate, pectinase, $\beta$ -glucanase
Standardization agent:	Carbohydrate
Stabilization agent:	not added
Preservative:	Not added
Appearance:	light beige fine granulate
Smell:	Typical
Biological origin:	Aspergillus niger*, Trichoderm sp., produced by fermentation of a microorganism. Enzyme protein is separated and purified from the production organism.
Activity:	Pectinase min. 100 ASV-U/ml according to Erbslöh method EINECS number: 232-885-6 IUB number: 3.2.1.15 CAS number: 9032-75-1 Beta-Glucanase Min. 90 BG-U/g according to Erbslöh method IUB number: 3.2.1.58 EINECS number: 232-968-7 CAS number: 9032-75-1



Purity: Trenolin® Sur-lies complies with the general specifications for food enzymes.

Chemical purity:

Arsenic (As):	< 3 ppm
Lead (Pb):	< 5 ppm
Total heavy metals:	< 30 ppm, calculated as Pb

Microbiological purity:

Total viable count	< 5 x 10 <sup>4</sup> CFU/ ml
Coliforms:	< 30 CFU/ ml
E coli:	absent in 25 g
Salmonella:	absent in 25 g
Antibacterial activity:	negative in test
Mycotoxins:	negative in test

Storage: Cool and dry at 0-10 °C.

Storage stability: Max. 10 % loss of activity within 12 months, if stored at recommended storage conditions.

Trenolin® Sur Lies is admitted for the treatment of wine and complies with the EU Regulation 934/2019.

User must check compliance with national regulations.

ERBSLÖH Geisenheim GmbH  
Erbslöhstraße 1, 65366 Geisenheim, Germany  
Tel: +49 6722 708-0, Fax: +49 6722 6098, [info@erbsloeh.com](mailto:info@erbsloeh.com), [www.erbsloeh.com](http://www.erbsloeh.com)