



Trenolin® Super^{PLUS}

Fast acting enzyme for pressing and clarification

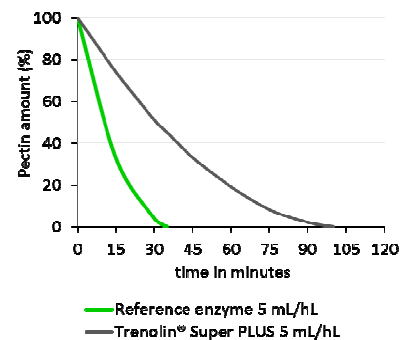
Product description

Trenolin® Super^{PLUS} is a liquid formulation containing various active pectinases for rapid degradation of the complex pectin molecule. The enzyme is used in mashes, juice, young wine and Süßreserve. Trenolin® Super^{PLUS} is depectinase-free.

The benefits of Trenolin® Super^{PLUS} are emphasized by the optimised recipe and increased activity. These are:

- Increased free run juice
- Faster and more compact deposition of sediments
- Improved filtration and clarification

Other benefits	<ul style="list-style-type: none"> • Increased press capacity • Reduced press and processing times • Reduction of tannin discharge and subsequent treatments • Preventative improvement of filtration performance in wine
Recommended for	<ul style="list-style-type: none"> • All types of white, rosé and red wine



In accordance with Regulation (EC) no. 2019/934. Laboratory tested for purity and quality.

PLUS - new formula means additional benefit!

The following properties are characteristic of the Trenolin®^{PLUS} series of enzymes:

- Recipe optimised for modern wine-making
- Depsidase-free (free from cinnamyl esterase activity)
- No preservatives

Dosage

	mL/100 L or 100 kg mash		
Grapes	Approx. 7 - 15	Young wine	Approx. 3 - 5
Mash	Approx. 5 - 10	Süßreserve	Approx. 5 - 10
Juice	Approx. 5		
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 immediately tightly sealed and used up as soon as possible.