



# Trenolin® Super<sup>PLUS</sup>

Fast acting enzyme for pressing and clarification

## Product description

Trenolin® Super<sup>PLUS</sup> allows pressing and processing times to be reduced. The rapid breakdown of the complex pectin molecule reduces processing time, labor effort and energy consumption. This enzyme is used in mash, must, wine or juice.

Trenolin® Super is pectinase-free and therefore does not form undesirable volatile phenols.

Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations.

Laboratory tested for purity and quality.

Other benefits	<ul style="list-style-type: none"> <li>• Increased press capacity</li> <li>• Reduced press and processing times</li> <li>• Reduction of tannin discharge and subsequent treatments</li> <li>• Preventative improvement of filtration performance in wine</li> <li>• Production of light red wines</li> <li>• Preservatives free</li> <li>• Non-GMO and Non-Self-Cloning</li> </ul>
Recommended for	<ul style="list-style-type: none"> <li>• All types of white, rosé and red wine</li> </ul>

## Dosage

	mL/100 L or 100 kg mash		
Grapes	ca. 5 - 10	Wine	ca. 1 - 3
Mash	ca. 3 - 7	Grape Juice	ca. 2 - 6
Must	ca. 1 - 3	Mash fermentation after destalking and crushing	ca. 2 - 4
Temperature	The recommended doses are based on a temperature of 15 - 17 °C.		
Application time	Usually at least 1 hour depending on the grapes pectin contents and overall 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 reduce the enzyme content, 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.