



Trenolin® ThermoStab

Enzyme for all thermovinification processes

Product description

Trenolin® ThermoStab is a liquid enzyme complex for use in thermovinification methods, such as mash heating, flash détente and HTST. The product contains a thermo-stable pectinase for hot enzymation up to 70 °C, and other secondary enzyme activities for colloid degradation in recooled mash. Trenolin® ThermoStab leads to intensive mash breakdown, without detrimental mash maceration. Complete pectin degradation is a prerequisite for successful flotation, pressing and filtration during thermovinification.

Other benefits	<ul style="list-style-type: none">• Accelerated breakdown of red mashes for better extraction of pigments and polyphenols, above all structure-forming oenotannins and pigment-stabilising catechins• Low microbiological risk as a result of reduced standing time, minimisation of Maillard reaction through deactivation of laccase and polyphenoloxidase• Reduction of turbidity-causing colloids• Improved filtration properties, reduced foaming• Improved pumpability, improved pressability, improved mash throughput in the heater
Recommended for	<ul style="list-style-type: none">• Thermovinification of red wine varieties

Permitted according to EU Commission Regulation no. 2019/934. The user must check compliance with local regulations. Laboratory tested for purity and quality.

Dosage

Trenolin® ThermoStab is used by adding a diluted enzyme solution continuously to the grape crusher, for example. The dosage is between 2 and 4 mL/100 kg mash, depending on the thermovinification method. The following parameters must be considered to obtain the correct dosage: maximum temperature, contact time and grape variety pectin content. Temperatures exceeding 70 °C must in any case be avoided. If using higher temperatures, the mash must be recooled before adding the enzyme.

Storage

Store in a cool place. Packs which have been opened should be immediately tightly sealed and used up as soon as possible.