



Trenolin® Frio

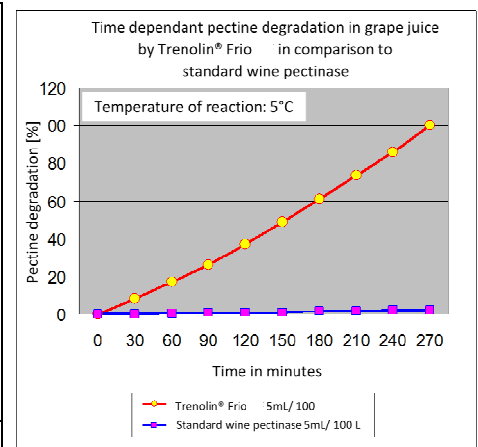
Pectin degradation during cold maceration >5 °C

Product description

Trenolin® Frio is a highly active, special liquid enzyme for rapid, effective pectin degradation in mash and juice during cold maceration and clarification as low as 5 °C. Selected, novel raw pectinases with a high conversion rate even at extremely low temperatures ensure improved press performance in the mash and improve clarification behaviour during juice treatment. Use of Trenolin® Frio guarantees a high level of efficiency through exceptional performance at comparatively short reaction times, even at extremely low temperatures. Trenolin® Frio is pepsinase (cinnamyl esterase) free. Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations. Laboratory tested for purity and quality.

Dosage

Other benefits	<ul style="list-style-type: none"> • Fast, effective pectin hydrolysis in white and red mashes for cold maceration processes above 5 °C • Improved press performance at low grape temperatures, by faster juice extraction at low press pressures, resulting in a lower amount of bitter tannins • Promotes release of aroma precursors during cold maceration of white grape mashes • Supports colour extraction during cold maceration of red grapes before mash fermentation, e.g., carbonic maceration • Improved colour extraction from pomace cap in all mash fermentation processes, during pumping over and CO₂ pressure reducing techniques • Faster fining by Seporit^{PORE-TEC}, IsingClair-Hausenpaste and Klar-Sol Super for sedimentation and in flotation processes
Recommended for	<ul style="list-style-type: none"> • All types of white, rosé and red wine



Improved pressability: Pectin hydrolysis in the mash		
Temperature	Dosage mL/100 kg	Reaction time
10 °C	2 - 4 mL	1 - 2 hours
8 °C	3 - 6 mL	2 - 3 hours
5 °C	5 - 10 mL	4 - 6 hours

Accelerated juice clarification: Pectin degradation in juice		
Temperature	Dosage mL/100 L	Reaction time
10 °C	1 - 3 mL	2 hours
8 °C	3 - 5 mL	3 hours
5 °C	5 - 8 mL	4 hours

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 tightly sealed and used up as soon as possible.