



Trenolin® FastFlow DF

Special liquid enzyme for intensive pectin degradation in pectin-rich grape varieties, resulting in better pressability and improved filtration in red and white wines, depectidase-free

Product description

Trenolin® FastFlow DF is a highly active special liquid enzyme for intensive pectin degradation in mash and juice, especially for pectin-rich grape varieties. It increases press yield and filtration performance in the resulting young white and red wines by degrading residual pectin side chains. Trenolin® FastFlow DF is capable of removing difficult to degrade pectin fractions (hairy regions) through the arabinogalactan-II-hydrolase (AG-II-hydrolase) activity. Trenolin® FastFlow DF is depectidase (cinnamyl esterase) free.

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

Treatment aim

Other benefits	<ul style="list-style-type: none"> • Rapid, intensive pectin degradation in pectin-rich grape variety mashes such as Silvaner and Gewürztraminer. Marked improvement in press performance. • Also very effective at low temperatures through the inclusion of Erbslöh's innovative cold pectinase. Can be used at temperatures between 5 °C and 10 °C. • Targeted degradation of pectin side chains through AG-II-hydrolase for more effective pectin hydrolysis in juice, resulting faster loss of pectin's water-binding ability, rapid viscosity reduction and promotion of juice clarification. • Faster clarification when using Seporit PORE-TEC, IsingClair-Hausenpaste and Klar-Sol Super for sedimentation. Improved flotation processes by reducing neutral pectin fractions. • Increased filtration rates in young white wines from pectin-rich grape varieties. • Generally increased filtration rates in young red wines through enhanced degradation and therefore minimisation of the size of residual pectin molecules.
Recommended for	<ul style="list-style-type: none"> • Pectin-rich white and red grape varieties

Dosage

Application	Mash/Juice	Application time
Pectin-rich white grape varieties 8 - 15 °C	6 - 10 mL/100 kg or 100 L	2 - 4 hours
Red grape varieties up to 25 °C.	4 - 8 mL/100 kg or 100 L	during mash fermentation
Red grape varieties from 45 °C	3 - 6 mL/100 kg or 100 L	1 - 2 hours
Tip	Effective pectin degradation possible at temperatures between 5 °C and 10 °C. 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 tightly sealed and used up as soon as possible.