



# Trenolin® Thermo-Stab DF

Enzyme complex for all thermovinification methods

## Product description

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

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

## Dosage

Trenolin® Thermo-Stab DF 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.

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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to [www.erbsloeh.com](http://www.erbsloeh.com).  
Version 002 – 11/2019 EH – printed 28.11.2019