

Highly active,  
depsidase-free, liquid  
pectinase

## Product description

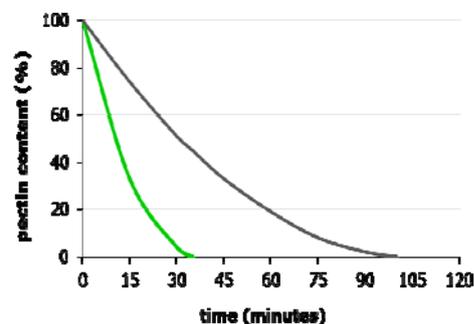
Trenolin® Super<sup>PLUS</sup> is a liquid, depsidase-free formulation containing various active pectinases for rapid splitting of the complex pectinase molecule.

The enzyme is used in mashes, must, young wine and “Süßreserve”/grape juice.

The benefits of Trenolin® Super<sup>PLUS</sup> are emphasized by the optimised recipe and increased activity. These are:

- Increased free run juice
- Faster and more compact settling of sediments
- Improved filtration and clarification

<i>Other benefits</i>	<ul style="list-style-type: none"> <li>▪ Increased press capacity</li> <li>▪ Reduced press and processing times</li> <li>▪ Minimizing of tannin uptake and subsequent treatments</li> <li>▪ Preventive improvement of filtration performance in wine</li> </ul>
<i>Recommended for</i>	<ul style="list-style-type: none"> <li>▪ All types of white, rosé and red wine</li> </ul>



Permitted according to current EU laws and regulations. Laboratory tested for purity and quality.

**PLUS** - new formula means additional benefit!

The following properties are characteristic for the Trenolin® PLUS series of enzymes:

- Optimised recipe for modern wine-making
- Depsidase-free (free from cinnamoyl esterase activity)
- No preservatives

## Dosage

	<i>mL/100 L or 100 kg mash</i>		
<b>Grapes</b>	approx. 7 - 15	<i>Young wine</i>	approx. 3 - 5
<b>Mash</b>	approx. 5 - 10	<i>Süßreserve/grape juice</i>	approx. 5 - 10
<b>Must</b>	approx. 5		
<b>Temperature</b>	The recommended doses are based on a temperature of 15 - 17 °C.		
<b>Application time</b>	Usually at least 1 hour depending on the variety's pectin content and framework conditions.		
<b>Advice</b>	Effectiveness depends on the quantity of product, temperature and reaction time. The treatment temperature should exceed 12 °C and preferably be above 15 °C. The higher the temperature, the more effective the enzyme. The natural upper limit is 55 °C.		
<b>Application</b>	Dilute the appropriate quantity of enzyme per tank with a little liquid to achieve better and more even distribution.		
<b>Attention!</b>	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 immediately tightly sealed and used up as soon as possible.