



Trenolin® Filtro DF

Effective clarification and filtration enzyme, depectinase-free

Product description

A liquid clarification and filtration enzyme with a wide activity spectrum. Especially for juice and young wines from mashes contaminated with mucilage and colloids. Trenolin® Filtro DF is depectinase (cinnamyl esterase) free.

Other benefits	<ul style="list-style-type: none"> • Prevention of filtration problems at juice stage • Guarantees complete enzymatic degradation of mucilage, especially glucan from <i>Botrytis cinerea</i>, in juice and young wine
Recommended for	<ul style="list-style-type: none"> • All types of white, rosé and red wine

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

Dosage

	ml/100 L
Juice from contaminated or damaged grapes	10 - 15
Filtration problems in young wine	15 - 20
Temperature	The recommended doses are based on a temperature of 15 - 17 °C.
Application time	Up to one week and more
Tip	<ul style="list-style-type: none"> • Effectiveness depends on the quantity of product, temperature and reaction time. The treatment temperature should be more than 12 °C and preferably more than 15 °C. The higher the temperature, the more effective the enzyme. The natural upper limit is 55 °C. • The addition of 10 - 15 ml/100 L Trenolin® Filtro DF to the juice is beneficial if the grape characteristics are such that filtration problems are anticipated (mould). This allows the higher fermentation temperature and long reaction time to be exploited. In this way subsequent filtration problems and costs can be eliminated at an early stage. • 15 - 20 ml/100 L is required to remove filtration problems in young wine. At the young wine stage, difficult degradation of filtration-inhibiting mucilage and colloids requires an extended reaction time (up to one week and more).
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 immediately tightly sealed and used up as soon as possible.

ERBSLÖH Geisenheim GmbH • Erbslöhstraße 1 • 65366 Geisenheim, Germany
Tel.: +49 6722 708-0 • Fax: +49 6722 6098 • info@erbsloeh.com • www.erbsloeh.com

ERBSLÖH
Fortschritt macht Zukunft®

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.
Version 004 – 11/2019 EH – printed 28.11.2019