



TRENOLIN MASH DF



Bruttopreis:
1 463 €

Nettopreis:
1 189 €

Trenolin® Mash DF is a liquid enzyme complex for maceration in white mashes. MashZeration, enzymatically accelerated "maceration of the crushed grapes", reduces mash standing time, increases typical varietal characteristics and free juice run. Trenolin® Mash DF is depsidase (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.

Other benefits

- Reduction of mash processing time
- Intensification of aromas through collateral β -glucosidase activity
- Gentle juicing through increased free juice run
- Reduction of potentially negative microbial influences
- Reduction of pressure required in the press
- Lower polyphenol discharge
- Very good splitting of colloidal macromolecules
- Reduction of turbidity-causing colloids
- Improved subsequent filtration Recommended for
- Mashes from any white grape variety.





Dosage

1-4 mL/100 L or 100 kg mash

Temperature The recommended doses are based on a temperature of 15 - 17 °C. Application time Usually at least 2 - 6 hours depending on the variety's pectin content and framework conditions. Tip Effectiveness depends on the quantity of product, temperature and reaction time. This can be extended by early addition to the crushed grapes. 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. 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).

