



## TRENOLIN® PROSTAB



### Trenolin® ProStab

Enzymatic stabilisation of proteins in wine

Trenolin® ProStab acts on thermolabile chitinases and thaumatin-like proteins, which play a decisive role in turbidity formation. Protein stability can thus be achieved at an early stage.

At a glance:

- Product Protease





- Range of use White and rosé musts
- Goal For optimal proteolyse

## Special features

- Prevents protein turbidity from forming in wine
- Labour time and cost savings
- No wine losses
- No change in the wine's aroma and colour

Dosage 5 - 10 mL/hL

Packaging unit 5 kg

