



# Trenolin® FastFlow DF

Special liquid enzyme for intensive pectin degradation in pectin-rich grape varieties, resulting in better pressability and improved filtration in red and white wines, depectinase-free

## Product description

Trenolin® FastFlow DF is a highly active special liquid enzyme for intensive pectin degradation in mash and juice, especially for pectin-rich grape varieties. It increases press yield and filtration performance in the resulting young white and red wines by degrading residual pectin side chains. Trenolin® FastFlow DF is capable of removing difficult to degrade pectin fractions (hairy regions) through the arabinogalactan-II-hydrolase (AG-II-hydrolase) activity. Trenolin® FastFlow DF is depectinase (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.

## Treatment aim

Other benefits	<ul style="list-style-type: none"> <li>• Rapid, intensive pectin degradation in pectin-rich grape variety mashes such as Silvaner and Gewürztraminer. Marked improvement in press performance.</li> <li>• Also very effective at low temperatures through the inclusion of Erbslöh's innovative cold pectinase. Can be used at temperatures between 5 °C and 10 °C.</li> <li>• Targeted degradation of pectin side chains through AG-II-hydrolase for more effective pectin hydrolysis in juice, resulting faster loss of pectin's water-binding ability, rapid viscosity reduction and promotion of juice clarification.</li> <li>• Faster clarification when using Seporit PORE-TEC, IsingClair-Hausenpaste and Klar-Sol Super for sedimentation. Improved flotation processes by reducing neutral pectin fractions.</li> <li>• Increased filtration rates in young white wines from pectin-rich grape varieties.</li> <li>• Generally increased filtration rates in young red wines through enhanced degradation and therefore minimisation of the size of residual pectin molecules.</li> </ul>
Recommended for	<ul style="list-style-type: none"> <li>• Pectin-rich white and red grape varieties</li> </ul>

## Dosage

Application	Mash/Juice	Application time
Pectin-rich white grape varieties 8 - 15 °C	6 - 10 mL/100 kg or 100 L	2 - 4 hours
Red grape varieties up to 25 °C.	4 - 8 mL/100 kg or 100 L	during mash fermentation
Red grape varieties from 45 °C	3 - 6 mL/100 kg or 100 L	1 - 2 hours
Tip	Effective pectin degradation possible at temperatures between 5 °C and 10 °C. 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).	

## Storage

Store in a cool place. Packs which have been opened should be tightly sealed and used up as soon as possible.