



Trenolin® Klar

Rapid clarification of must at low temperatures

Product description

Trenolin® Klar is a liquid, highly active enzyme that causes very rapid pectin hydrolysis in must and therefore ensures superb conditioning at all the following processing stages. As a liquid, highly active enzyme, it is very easy to use and only small quantities are required. The formulation of Trenolin® Clear contains pectinase activities that are active at low temperatures from 5°C, while for comparison a standard pectinase is only significantly active from 12°C.

Trenolin® Klar is pectinase-free and therefore does not form undesirable volatile phenols.

Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations.

Laboratory tested for purity and quality.

Other benefits	<ul style="list-style-type: none"> • Accelerates the clarification and sedimentation behaviour of the musts by rapidly reducing viscosity • Good clarification of the musts and simultaneous compaction of the lees deposit (higher yields of clear juice) • Pectin degradation possible from 5°C • Without the addition of preservatives • Non-GMO and non-self-cloning • Trenolin® Klar also works very well at low pH values around 3.0 • Low oxidation of musts due to fast processing times
Recommended for	<ul style="list-style-type: none"> • White and rosé musts, white and rosé wine

Dosage

Application	Reaction time	Trenolin®Klar dosage (mL/100 L)
13 – 18°C	1 - 3 hrs	1 - 3
5 – 12°C	4 - 8 hrs	2 - 5
Must from damaged grapes	< 1 hour	4 - 10
Application	Added during filling of the must tank. Dilute the appropriate quantity of enzyme with a little liquid to achieve homogenous distribution.	
Attention!	Bentonites reduces enzyme content, so bentonite should not be used until 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.