



Trenolin® Pexx

Universal pectinase for winemaking

Product description

Trenolin® Pexx ensures the fastest pectin hydrolysis in juice and therefore optimum preparation for all subsequent processing stages, such as flotation, reverse osmosis and must concentration. Trenolin® Pexx is liquid and highly active.

Other benefits	<ul style="list-style-type: none"> • Drastic viscosity reduction in a short time • Improved particle buoyancy • Good preparation for cross-flow filtration • Trenolin® Pexx also works very well at low pH values around 3.0
Recommended for	<ul style="list-style-type: none"> • All types of white, rosé and red wine

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

Dosage

	mL/100 L
Must	0.5 - 1.5
Temperature	The recommended doses are based on a temperature of 15 - 17 °C.
Application time	Usually at least 30 minutes, depending on the variety's pectin content and framework conditions.
Tip	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.
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.