

Liquid special enzyme for intensive depectinization of grape varieties rich in pectins and thus better pressability, as well as improved filtration of white and red wines

Product Description

Trenolin® FastFlow DF is a liquid highly active special enzyme for intensive depectinization in mash and must of grape varieties with high pectin contents and thus for an improvement of press yield and of the filtration capacity in the resulting white and red young wines through the degradation of branched residual pectins. Modern, pectin-degrading enzyme activities, particularly the arabinogalactan-II-hydrolase (AG-II-hydrolase) acting at the branched positions in the hairy regions of the pectin, promote the classical pectinases in their effect. Trenolin® FastFlow DF is depectinase-free. Permitted according to currently valid rules and regulations in the EU. Proved for purity and quality by specialized laboratories.

Product and Effect

Grape pectin is particularly rich in arabinogalactan-II-side chains in the hairy regions. This is the reason why, compared to other fruit pectins, grape pectin is more difficult to break down and a larger portion of undegraded, branched pectin residues remain in the mash, must and wine. Thus results a higher portion of colloids and a higher viscosity with a negative impact on pressing, clarification and filtration. Especially obvious is this effect with grape varieties rich in pectins, e.g. Silvaner and Gewürztraminer, but equally with all red wines. A well-known fact is that, compared to white wines, red wines are significantly more difficult to filtrate. Trenolin® Fast Flow DF is a special enzyme for intensified hydrolysis of the branched arabinogalactan-II-side chains in the hairy regions of the grape pectin, which additionally contains the innovative Erbslöh-cold pectinase. Through this composition an effective depectinization already at temperatures between 5 °C and 10 °C can be realised. Trenolin® Fast Flow DF is also very effectively applied at higher temperatures.

Aim of Treatment

- Rapid, intensive depectinization in mashes from grape varieties rich in pectins, as for instance, Silvaner and Gewürztraminer and thus improved pressability; very good effect also at low grape harvest temperatures by the additionally contained innovative Erbslöh-cold pectinase.
- Targeted breakdown of the branch points in the pectin for more effective pectin hydrolysis in grape must, and by this quicker loss of water-binding capacities of the pectin, rapid viscosity reduction and improved must clarification.
- Better fining effect of the treatment agents Seporit PORE-TEC, IsingClair-Hausenpaste and Blankasit®/Klar-Sol Super in sedimentation and flotation processes through reduction of the neutral pectin fractions.
- Increase of filtration rates in young white wines from grape varieties with high pectin contents.
- Increase of filtration rates in young red wines, generally by extensive breakdown and thus minimization of the molecular size of residual pectins.

Dosage and Application

Treatment case	Mash / must	Contact time
White wine – grape varieties, rich in pectins	6-10 mL/100 kg or 100 L	2-4 hours
Red wine – grape varieties up to 25 °C	4-8 mL/100 kg or 100 L	during fermentation on the skin
Red wine – grape varieties as of 45 °C	3-6 mL/100 kg or 100 L	1-2 hours

The successful pectin hydrolysis depends on the grape variety, the reaction temperature and the contact time. If reaction conditions are good, the dosage can be reduced, whereas unfavourable reaction conditions require increased dosages. Dilute Trenolin® Fast Flow DF in a small amount of water and add preferably to the mash or the grape must. Mix well to assure good distribution.

Storage

Store in a cool place. Reseal opened packagings tightly and use up soon.