



Trenolin® Bouquet^{PLUS}

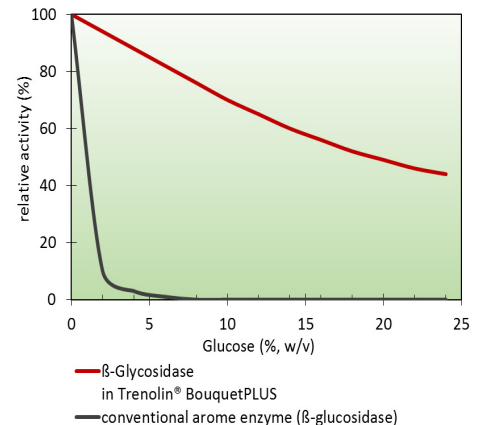
Highly active, depectinase-free liquid pectinase with an early, aroma-releasing effect.

Product description

Trenolin® Bouquet^{PLUS} is a depectinase-free, aroma-releasing special enzyme.

The newly developed β -glycosidase activity can be used in mash, in must, during malolactic fermentation and in wine. Due to the sugar tolerant β -glycosidase activity, Trenolin® Bouquet^{PLUS} can be applied before alcoholic fermentation to release aroma precursors.

<i>Other benefits</i>	<ul style="list-style-type: none"> ▪ Release of aromatic compounds from grapes ▪ Release of various terpenes ▪ Broad spectrum of uses, resulting in targeted and optimised increase of fruitiness
<i>Recommended for</i>	<ul style="list-style-type: none"> ▪ All types of white wine
<i>Advice</i>	<ul style="list-style-type: none"> ▪ Enzyme purity is decisive particularly for aroma enzymes. Trenolin® Bouquet^{PLUS} preserves released aroma compounds, since it is free of cinnamoyl esterase activity.



Permitted according to current EU laws and regulations. Laboratory tested for purity and quality.

PLUS - new formula means additional benefit!

The following properties are characteristic for the Trenolin® PLUS series of enzymes:

- Optimised recipe for modern wine-making
- Depectinase-free (free from cinnamoyl esterase activity)
- No preservatives

Dosage

	<i>mL/100 L or 100 kg mash</i>	
Mash	Approx. 7 - 10	During fermentation Approx. 5 - 10
Must	Approx. 7 - 10	Wine Approx. 10 - 15
Application time	Usually at least 1 hour depending on the variety's pectin content and framework conditions.	
Advice	Effectiveness depends on the added amount, temperature and reaction time. The treatment temperature should exceed 12 °C and preferably be above 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 not be used before 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.

ERBSLÖH

Fortschritt macht Zukunft®

ERBSLÖH Geisenheim AG • Erbslöhstraße 1 • 65366 Geisenheim, Germany
Tel.: +49 6722 708-0 • Fax: +49 6722 6098 • info@erbsloeh.com • www.erbsloeh.com

The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com.
Version 002 – 11/2016 HW – print 21.07.2017