

Fermentas Trenolin FastFlow DF Erbslöh



19,12 € su PVM

Prekės kodas: 3.202-1040.99

Prekės galimos pakuotės ar tipai:

Pakuotė: 1 kg, 100 g

Prekės aprašymas:

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 depsidase (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

Dosage

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.

Nuotraukų galerija:

