

Fermentas Trenolin Opti DF Erbslöh

**Trenolin®
Opti DF
Erbslöh**



19,09 € su PVM

Prekės kodas: 3.202-1041.99

Prekės galimos pakuotės ar tipai:

Pakuotė: 1 kg, 100 g

Prekės aprašymas:

Trenolin® Opti DF is a highly active pectinase concentrate, with a balanced spectrum of activities, such as pectin esterase, polygalacturonase and pectinlyase. Trenolin® Opti DF is an easily soluble fine granulate. It is universally used in white wine production to treat mash, juice and young wine. Trenolin® Opti DF is dehydrolase (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

- Mash 2 - 3 mL/100 L or 100 kg mash,
- Young wine 1 - 2 mL/100 L or 100 kg mash,
- Juice 1 - 3 mL/100 L or 100 kg mash

Temperature The recommended doses are based on a temperature of 15 - 17 °C.

Application time Usually at least 1 hour depending on the variety's pectin content and framework conditions.

Tip Extended contact times are advantageous and can be achieved by early addition to the grapes, in the grape crusher, to the mash or the press. The natural upper limit is 55 °C.

Application The granulate is dissolved in a little water, added to the vessel and stirred in. Ensure that it is thoroughly mixed in.

Attention! Bentonites deactivate the enzyme, so bentonite should only be used after the pectin has been fully degraded (pectin test).

Nuotraukų galerija:

