



Trenolin® ProStab

Enzymatic stabilisation of proteins in wine

Product description

Trenolin® ProStab is a liquid enzyme preparation with protease activity for protein stabilisation in white and rosé musts through hydrolysis of unstable proteins. In the process Trenolin® ProStab acts on thermolabile chitinases and thaumatin-like proteins, which play a decisive role in turbidity formation. The grapes form these proteins as a defence against fungi. The concentration depends on the grape variety and the vineyard's pathogen content.

On 12 July 2021, the International Organisation of Vine and Wine (OIV) General Meeting authorised the use of aspergillopepsin I in winemaking. As a result, use of aspergillopepsin I in combination with heat treatment and subsequent filtration to remove turbidity-forming proteins from white, rosé and sparkling wines has been included in the OIV Codex. Adoption into EU law took place as a result of amendment of Regulation EU 2019/934 on 27 October 2021.

For improved proteolysis, the globular proteins must be developed by a heating stage at 65-70 °C so that Trenolin® ProStab can optimally cleave the protein structure. As development of thermolabile proteins is reversible, Trenolin® ProStab must be added before heating.

Benefits	<ul style="list-style-type: none"> • Prevents protein turbidity from forming in wine • Labour time and cost savings • No wine losses • No change in the wine's aroma and colour • Improved filtration properties • Reduced foaming • Liquid formulation is easy to use • Lower microbiological risk • Minimisation of browning through deactivation of laccase and polyphenoloxidases
Recommended for	<ul style="list-style-type: none"> • White, rosé and sparkling wines
Tip	<p>Trenolin® ProStab is a pure protease and does not include any pectinase activity. Use Trenolin® FastFlow from the Erbslöh portfolio for guaranteed pectin degradation.</p> <ul style="list-style-type: none"> • Targeted degradation of pectin molecule branches by AG-II hydrolase • Increased filtration rates in young wines by minimising molecule size and degradation of residual pectin.

Permitted according to EU Commission Regulation no. EC 2019/934. The user must check compliance with local regulations. Laboratory tested for purity and quality.

Dosage

5 - 10 mL/hL Trenolin® ProStab are added to the must immediately before heating. Dilute the appropriate quantity of enzyme with a little liquid to achieve homogenous distribution.

Application

The must is heated over a period of 1 - 2 minutes at a temperature of 65 - 70 °C. The must should be cooled again as quickly as possible after heating. The following parameters must be considered to obtain the correct dosage: vintage, grape variety protein content and vineyard pathogen content.

Thermal treatment is necessary to completely remove the turbidity-causing proteins. A laboratory heat test to confirm the protein stability achieved in the treated wine is obligatory. If necessary, bentonite can be used as a treatment to achieve complete stability.

Protective colloids, such as CMC or metatartaric acid, not only react with thermolabile, but also other proteins. If these products are used for tartaric stabilisation, a BentoTEST which also covers all the proteins should also be conducted.

Storage

Store in a cool place. Packs which have been opened should be immediately tightly sealed and used up as soon as possible.

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

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