II.2.1.19 Use of enzymes for the release of flavouring substances

Classification:

- Glycosidases: processing aid
- Glucosidases: processing aid

Definition:

Addition to must of enzymatic preparations containing activities catalysing the hydrolysis of the saccharide portion of the glycosylated aromatic substances (flavour precursors) of the grape, such as glycosylated terpenes.

Enzyme activities involved in the release of flavouring substances are glycosidases and glucosidases. Depending on the degree of inhibition by glucose, these enzymes may become active only after the fermentation has concluded.

Objective:

to enhance the aromatic potential of the must.

Prescription:

The enzymes used must comply with the prescriptions of the International Oenological Codex.

Recommendation of the OIV:

Admitted