II.3.2.14 Fining using yeast protein extracts

Classification:

- Yeast protein extracts: processing aid

Definition:

Addition of yeast protein extracts for fining wines

Objectives:

a) Reduce turbidity of wines by precipitating suspended particles

b) Preserve chromatic characteristics of wines

c) Eliminate excess tannin

d) Improve wine filterability

Prescriptions:

a) The doses used are determined beforehand by laboratory trials (fining point)

b) Maximum dose to be used as determined by an efficiency test conducted in laboratory must not exceed 60 g/hl for red wine and 30 g/hl for white and rosé wine

c) The yeast protein extracts can be used alone or associated with other authorised fining products

d) The deposits from the fining are to be eliminated from wine by physical procedures

e) The yeast protein extracts must comply with the prescriptions of the International Oenological Codex

Recommendation of the OIV:

Admitted.