

### **II.3.4.19 Treatment of wines using inactivated yeasts with guaranteed glutathione levels**

#### **Classification**

- Inactivated yeasts with guaranteed glutathione levels: Processing aid

#### **Definition:**

Addition of inactivated yeasts whose cells have guaranteed reduced-glutathione levels.

#### **Objectives:**

- a) To limit the oxidation in wines of certain varietal aromatic compounds revealed by the metabolism of yeasts (particularly thiols).

#### **Prescriptions:**

- a) The addition of inactivated yeasts with guaranteed glutathione levels at the start of maturing or during storage of wines is recommended;
- b) the dose used of glutathione, supplied directly or via yeasts with guaranteed glutathione levels, should not exceed 20 mg/L, in order to avoid any risk of reduction and the emergence of a yeast taste;
- c) the inactivated yeasts with guaranteed glutathione levels should contain a reduced form of glutathione; this may be accompanied by the presence of its precursors (cysteine and particularly gamma-glutamylcysteine);
- d) the inactivated yeasts with guaranteed glutathione levels should comply with the prescriptions of the International Oenological Codex.

#### **Recommendation of the OIV:**

Admitted