

### **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.