

## **II.2.1.24 Fining using yeast protein extracts**

### **Classification :**

- Yeast protein extracts: processing aid

### **Definition:**

Addition of yeast protein extracts for fining musts

### **Objectives:**

- a) Facilitate racking of musts
- b) Reduce turbidity of musts by precipitating suspended particles
- c) Reduce quantity of tannin
- d) Improve filtrability of wine derived from fined musts

### **Prescriptions:**

- a) The doses used are determined beforehand by laboratory trials (fining point)
- b) Maximum dose to be used, determined by a test of efficiency in laboratory must not exceed 30 g/hl
- c) The yeast protein extracts can be used alone or associated with other authorised fining products
- d) The deposits from the fining of musts are eliminated from the musts by physical processes
- e) The yeast protein extracts must comply with the prescriptions of the International Oenological Codex.

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

Admitted