II.3.2.7 Fining using proteins of plant origin

Classification:

- Protein of plant origin from peas: processing aid
- Protein of plant origin from potatoes: processing aid

Objectives :

Use of protein matter of plant origin for the fining of wines in order to improve their clarity, stability and gustatory properties.

Prescriptions:

a) The doses to be used are determined after a preliminary test trial. The maximum usage dose should be less than 50 g/hl. After racking, the wines are analysed (turbidity, colour, absorbance at 280nm) and tasted. The dose retained corresponds to the sample which clarifies the wine without excess and gives a better result for tasting.

b) Proteins of plant origin can be used with other admitted products such as tannins, bentonite, silica gel

c) Proteins of plant origin must comply with the prescriptions of the International Oenological Codex.

Recommendation of OIV:

Admitted