RESOLUTION OIV-OENO 633-2019

UPDATE TO FILE 2.3.2. FERMENTATION ACTIVATORS

WARNING: This resolution amends the following Resolution:
- *OIV-OENO 14/2005*

THE GENERAL ASSEMBLY,

IN VIEW of article 2, paragraph 2 ii of the Agreement of 3 April 2001 establishing the International Organisation of Vine and Wine,

CONSIDERING the work of the "Technology" expert group,

DECIDE to add within the fermentation activators the food grade cellulose,

DECIDES, on the proposal of Commission II "Oenology", to modify file 2.3.2 "Fermentation activators" in part II, chapter 2 of the International Code of Oenological Practices as follows (the parts in italics are to be added to point b) of the objectives and to point a) of the prescriptions):

Part II

Chapter 2: MUSTS

FERMENTATION ACTIVATORS

1. Objectives:

b) In detoxifying the environment by rapid release of carbon dioxide at the start of alcoholic fermentation and/or by adsorption of yeast inhibitors such as medium chain fatty acids (supporting role of inerted cells, inactivated yeasts, food-grade cellulose).

2. Prescriptions:

a) The activators can be microcrystalline cellulose, food-grade cellulose, ammonium salts, thiamin, or products coming from the degradation of yeasts (autolysates, cell skins, inerted cells, inactivated yeasts).

Certified in conformity Geneva, 19th July 2019
The Director General of the OIV
Secretary of the General Assembly
Pau Roca

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