RESOLUTION OIV-OENO 543-2016

TREATMENT WITH POTASSIUM POLYASPARTATE IN WINE

The GENERAL ASSEMBLY,

Considering Article 2, paragraph 2 iv of the Agreement of April 3 2001 establishing the International Organisation of Vine and Wine,

At the proposal of the "Technology" Expert Group,

Considering the favourable opinion of the "Food Safety" Expert Group,

Taking into account that the treatment with potassium polyaspartate for the tartaric stabilization is considered as an additive;

DECIDES, at the proposal of Commission II "Oenology" to introduce the following oenological practice into part II of the International Code of Oenological Practices:

PART II

Chapter 3: Wine

Title :Treatment with potassium polyaspartate

Definition:

Addition of potassium polyaspartate to wines

Objective:

Contribute to the tartaric stabilization of wines

Prescription:

a. The optimum dose of potassium polyaspartate used to stabilize wines, also those with a high degree of tartaric instability, must not exceed 10 g/hL. At higher doses, the potassium polyaspartate's (KPA) stabilizing performance is not improved and, in some cases, an increase of wine turbidity could be induced;

b. for red wines with high colloidal instability, prior treatment with bentonite is recommended;

Certified in conformity Bento Gonçalves, 28th October 2016
The Director General of the OIV
Secretary of the General Assembly
Jean-Marie AURAND

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c. the application of potassium polyaspartate must be in accordance with the prescriptions of the International Oenological Codex.

Recommendation

Accepted.

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The Director General of the OIV
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