RESOLUTION OIV-OENO 446-2015

TREATMENT OF WINE WITH GLUTATHIONE

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 that, in the presence of glutathione, the aromas of the young wine (particularly of the thiol family) are better preserved and that the appearance of ageing defects resulting from oxidation is also slowed,

Considering the favourable opinion given by the "Food Safety" group,

Decides, following a proposal made by Commission II "Oenology", to introduce the following oenological practices and treatments into part II of the International Code of Oenological Practices:

PART II

Chapter 3: Wines

GLUTATHIONE TREATMENT

Definition

Addition of glutathione to wine.

Objectives:

a. To protect aromatic substances present in wines (and particularly those of the thiol family) from oxidation, thanks to the antioxidant properties of the product;

b. to limit the formation of compounds responsible for ageing defects resulting from oxidation;

Prescriptions:

Certified in conformity Mainz, 10th July 2015
The Director General of the OIV
Secretary of the General Assembly
Jean-Marie AURAND

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a. The addition of glutathione on storage and/or packaging, including the bottling of wine, is recommended;

b. the dose used should not exceed 20 mg/L;

c. the glutathione must be in a reduced form and comply with the prescriptions of the International Oenological Codex.

OIV recommendation:

Accepted.

Certified in conformity Mainz, 10th July 2015
The Director General of the OIV
Secretary of the General Assembly
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