RESOLUTION OIV-OENO 416-2011

FINING OF MUSTS USING YEAST PROTEIN EXTRACTS

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,and

CONSIDERING the work carried out by the "Technology" experts group,and

CONSIDERING the favourable opinion given by the “Food Safety” group in March 2010

DECIDES, following a proposal made by Commission II "Oenology", to introduce into Part II, chapter 2 of the "International Code of Oenological Practices" the following practices and oenological treatments:

PART II

Chapter 2: Musts

2.1.24 Fining musts using yeast protein extracts

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)

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The Director General of the OIV
Secretary of the General Assembly
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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

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