RESOLUTION OIV-OENO 417-2011

FINING OF WINE 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,

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

DECIDES to complete sheet 3.2.1. “Fining” by adding to description b) the term “Yeast protein extracts”

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

PART II

Chapter 3: Wine

3.2.14. Fining wine using yeast protein extracts

Definition:

Addition of yeast protein extracts for fining wines

Objectives:

a. Reduce turbidity of wines by precipitating suspended particles
b. Preserve chromatic characteristics of wines
c. Eliminate excess tannin
d. Improve wine filterability

1.1. Prescriptions:

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The Director General of the OIV
Secretary of the General Assembly
Frederico CASTELLUCCI

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a. The doses used are determined beforehand by laboratory trials (fining point)

b. Maximum dose to be used as determined by an efficiency test conducted in laboratory must not exceed 60 g/hl for red wine and 30 g/hl for white and rosé wine

c. The yeast protein extracts can be used alone or associated with other authorised fining products

d. The deposits from the fining are to be eliminated from wine by physical procedures

e. The yeast protein extracts must comply with the prescriptions of the International Oenological Codex

Recommendation of the OIV:

Admitted.

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