RESOLUTION OIV/OENO 410/2010

MODIFICATION OF MONOGRAPH ON ALGINIC ACID (OENO 6/2005) AND ON POTASSIUM ALGINATE (OENO 33/2000)

The GENERAL ASSEMBLY

In view of article 2, paragraph 2 iv of the Agreement of 3 April 2001, by which the International Organisation of Vine and Wine was founded,

CONSIDERING resolution 4/80 adopted by the OIV in 1980 concerning the inoculation with yeasts or encapsulated yeasts for sparkling wine

Following a proposal made by the "Specifications of oenological products" experts group

HAS HEREBY DECIDED to add a supplement to the existing monograph for alginic acid (Oeno 6/2005) and on potassium alginate (Oeno 33/2000) in the international Oenological Codex by including the paragraphs below:

MODIFICATION OF MONOGRAPH ON ALGINIC ACID (OENO 6/2005) AND ON POTASSIUM ALGINATE (OENO 33/2000)

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CALCIUM (ALGINATE)

SIN N°: 402

1. OBJECT, ORIGIN AND SCOPE OF APPLICATION

Calcium alginate is obtained from a 1 % aqueous solution of potassium alginate or alginic acid placed in contact with a 20 % aqueous solution of calcium chloride. Beads of calcium alginate can be produced by dropping droplets of potassium alginate solution into a calcium chloride solution.

Beads of calcium alginate, dry or wet, can contain yeasts or lactic bacteria, dry or wet. They are used for foam forming purposes in the bottle for sparkling wine or to restart alcoholic fermentation in still wines or to start the malolactic fermentation.

These beads can be coated with a double layer of potassium or calcium alginate or with colloidal silica to prevent the precipitation of the yeasts or bacteria incorporated into the beads.

Certified in conformity Tblisi, 25th June 2010
The Director General of the OIV
Secretary of the General Assembly
Frederico CASTELLUCCI

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2. LABELLING

The label should indicate the product's purity and the safety and storage conditions for calcium alginate, the yeasts or bacteria incorporated into the beads, the expiration date and the lot number.

3. CHARACTERISTICS

Calcium alginate is a translucent gel, which is insoluble in water and wine. It only dissolves in a sodium metaphosphate solution.

An alginic acid precipitate is also produced if 1 ml of sulfuric acid diluted to 10 % (R) is added to 10 ml of an aqueous 1 % (m/v) suspension of calcium alginate.

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