



## **RESOLUTION OIV/OENO 337B/2009**

### **WINES – FINING USING CHITIN-GLUCAN**

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,

TAKING INTO ACCOUNT the favourable opinion of the "Food Security" group of experts,

TAKING INTO ACCOUNT the work carried out by the "Technology" group of experts, HAS HEREBY DECIDED, following a proposal made by Commission II "Oenology", to introduce into Part II of the "International Code of Oenological Practices" the following oenological practice:

## **PART II**

### **Section 3: Wines**

#### **3.2.13. Fining using chitin-glucan**

##### **Definition:**

Addition of chitin-glucan of fungal origin for the purpose of fining wines

##### **Objectives:**

- a. To reduce turbidity by precipitating particles in suspension
- b. To carry out a treatment to prevent protein haze by the partial precipitation of excess proteinaceous matter.

##### **Prescriptions:**

- a. The doses to be used are determined after preliminary testing. The maximum dose used must not exceed 100 g/hl.



- b. Sediments are eliminated by physical procedures.
- c. Chitin-glucan of fungal origin may be used alone or together with other admitted products.
- d. Chitin-glucan must comply with the requirements of the International Oenological Codex.

**OIV recommendations:**

Accepted.