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.

Certified in conformity Zagreb, 3rd July 2009
The Director General of the OIV
Secretary of the General Assembly
Frederico CASTELLUCCI

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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.

Certified in conformity Zagreb, 3rd July 2009
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