

## RESOLUTION OIV/OENO 387/2009

### SUPPLEMENT TO THE METHOD OF DETERMINATION OF THE DRY EXTRACT

THE GENERAL ASSEMBLY

CONSIDERING Article 2 paragraph 2 iv of the Agreement of 3 April 2001 establishing the International Organisation of Vine and Wine,

UPON THE PROPOSAL of the Methods of Analysis Sub-commission

CONSIDERING the method « Total dry extract » adopted by the OIV contained in the « Compendium of Methods of Analysis of Wine and Musts » (MA-F-AS2-03-EXTSEC).

CONSIDERING the first paragraph –Definitions– of the method indicated in the « object », the sugar-free extract is defined as a total dry extract minus total sugars, as follows:

Sugar-free extract = Total dry extract – total sugars

CONSIDERING that there is no indication on the manner in which total sugars are expressed.

CONSIDERING that in certain countries standards make a provision for a sugar-free extract limit

CONSIDERING that the lack of indications on the manner of calculating total sugars may pose a problem if the wine or the wine-based product has added saccharose, in addition to its own sugars, as is the case with flavoured wine.

DECIDES to complete the “Total dry extract” method in the Compendium of Methods of Analysis of Wine and Musts” (MA-F-AS2-03-EXTSEC) with the following note:

Note:

Calculate total dry extract by separately taking into account quantities of glucose and fructose (reducing sugars) and the quantity of saccharose, as follows:

Sugar-free extract = Total dry extract – reducing sugars (glucose + fructose) – saccharose

In the case that the method of analysis allows for sugar inversion, use the following formula for the calculation:

Sugar-free extract = Total dry extract – reducing sugars (glucose + fructose) – [(Sugars after inversion – Sugars before inversion) x 0,95]