RESOLUTION OENO 2/2008

WINE – TREATMENT WITH CELLULOSE GUMS (CARBOXYMETHYLCELLULOSE)

THE GENERAL ASSEMBLY,

IN VIEW OF ARTICLE 2, paragraph 2 of the Agreement of 3 April 2001, establishing the International Organisation of Vine and Wine,

TAKING NOTE of the works of the « Technology » expert group,

CONSIDERING the opinion of the “Food Safety” expert group during its 14th session and 15th session,

RECOMMENDS that care be taken as to potential allergenic risks due to this substance;

DECIDES: On the proposal of Commission II « Oenology » to introduce in part III of the said "International Code of Oenological practices" the following oenological practices:

PART III

Chapter 3: Wine

3.3. Physico-chemical stabilisation of wine

TREATEMENT BY CELLULOSE GUMS (CARBOXYMETHYLCELLULOSE)

Definition:

Addition of cellulose gums to white and sparkling wines

Objective:

Contribute to the tartaric stabilisation of white wine and sparkling wine

Prescriptions:

a. The dose of cellulose gums used must be under 100 mg/L

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Secretary of the General Assembly
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b. For questions of incorporation, it is preferable to use products in granulated form or less viscous products.

c. Cellulose gums used must be in accordance with the provisions of the International Oenological Codex.

Recommendation of the O.I.V.:

Admitted.

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