



## **RESOLUTION OENO 7/2008**

### **SKIM MILK**

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 by the Sub-Commission of Methods of Analysis and the expert group "Specifications of Oenological Products",

CONSIDERING resolution 7/99 related to fining of wines particularly with skim milk,

CONSIDERING the opinion of the Expert group "Food Safety" during its 14th session,

DECIDES to add to the International Oenological Codex, the following monograph:

### **SKIM MILK**

#### **1. OBJECT, ORIGIN AND FIELD OF APPLICATION**

Skimmed cow's milk can be used to clarify wine. Its coagulation traps particles which are eliminated in the sediments. It must not introduce a taint into the wine.

The use of skimmed cow's milk may give rise to possible residual proteins in wine which may provoke a possible allergic reaction for some individuals.

Its use must comply with regulations in force for skim milk.

#### **2. COMPOSITION AND LIMITS**

Skim milk must comply with regulations in force concerning foodstuffs intended for human consumption.