RESOLUTION OENO 14/2004

USE OF ENZYMES FOR IMPROVING THE FILTERABILITY OF MUSTS

THE GENERAL ASSEMBLY,

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

CONSIDERING the works of the experts group “Wine technology”, on the use of enzymes in oenology,

DECIDES upon the proposal by Commission II “Oenology”, to introduce in the International Code of oenological practices the following oenological practices and treatments:

PART II

Chapter 2: Musts

Use of enzymes for improving the filterability of musts

Definition:

The addition to must of enzymatic preparations with in particular, polygalacturonase, pectin lyase, pectinmethylesterase and/or glucanase activities that catalyse the degradation of pectic polysaccharides and/or fungal □-glucans.

Objective:

To improve the filterability of musts by specific hydrolysis of colloids.

Prescription:

The enzymes used must comply with the prescriptions of the International Oenological Codex.

Recommendation of the OIV:

Admitted.

Certified in conformity Vienna, 30th July 2004
The Director General of the OIV
Secretary of the General Assembly
Frederico CASTELLUCCI

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