RESOLUTION OENO 5/2001

WINE MICROBIOLOGICAL STABILIZATION BY THE ADDITION OF DIMETHYL DICARBONATE

THE GENERAL ASSEMBLY,

HAVING CONSIDERED the work of the expert group "International Code on Oenological Practices,"

DECIDES

BASED ON THE PROPOSAL by Commission II "Oenology" to include the following Oenological practices and Prescriptions in the aforementioned International Code:

PART II

Chapter 3: Wines

Wine microbiological stabilization by the addition of dimethyl dicarbonate

Definition:

Addition of dimethyl dicarbonate to wine.

Objectives:

a. Obtain microbiological stability of bottled wine containing fermentable sugars;

b. Prevent the development of unwanted yeast and lactic bacteria.

Prescriptions:

a. Should only be added shortly before bottling;

b. The dosage should be no more than 200 mg/l expressed as dimethyl dicarbonate;

Certified in conformity Adelaide, 17th October 2001
The Director General of the OIV
Secretary of the General Assembly
Georges DUTRUC-ROSSET

© OIV 2001

c. The addition of dimethyl dicarbonate must not lead to surpassing the maximum content level for methanol in wine, as recommended by the O.I.V.

d. The wine should not be placed on the market as long as dimethyl dicarbonate is detectable.

e. The dimethyl dicarbonate used, must comply with the provisions of the International Oenological Codex.

OIV Recommendation:

Accepted.

Declaration by the states of the European Union

The member states of the European Union are of the opinion that new oenological practices shall be evaluated in particular with respect to their effect on human health by the appropriate bodies and expert groups of the OIV and that the conclusions of these examinations shall be mentioned in the final resolutions.

Certified in conformity Adelaide, 17th October 2001
The Director General of the OIV
Secretary of the General Assembly
Georges DUTRUC-ROSSET

© OIV 2001