

## RESOLUTION OENO 7/97

### FERMENTATION ACTIVATORS

THE GENERAL ASSEMBLY,

AFTER HEARING the works of the expert group « International Code of Oenological Practices »,

DECIDES:

ON THE PROPOSAL of Commission II « Oenology », to replace in the « International Code », the fiche 2.3 by the following definition:

## PART II

### Chapter 2: Musts

#### Fermentation activators

##### Definition:

Addition to the harvest or the must, before or during the alcoholic fermentation, of fermentation activators.

##### Objective:

Favour the beginning or the completion of alcoholic fermentation ;

- a. By enriching the environment with nutritive elements (ammoniacal nitrogen, aminated and peptidic nitrogen) and growth factors (thiamin, long chain fat acids),
- b. In detoxifying the environment by adsorption of yeast inhibitors such as medium chain fat acids (supporting role of inerted cells, cellulose).

##### Prescriptions;

- a. The activators can be ammoniacal salts, thiamin or products coming from the degradation of yeasts (autolysats, cell skins, inerted cells).



- b. Fermentation activators must conform to the prescription of the International Oenological Codex.

### **Recommendation of the O.I.V.:**

Accepted.