RESOLUTION OENO 2/95

TREATMENT OF WINES BY UREASE

THE GENERAL ASSEMBLY,

TAKING INTO ACCOUNT the work of the Expert Groups "Food Security" and "International Code of Oenological Practices",

DECIDES:

AFTER ADVICE of the Sub-Commission Nutrition and Health, on the proposal of Commission II "Oenology", to introduce into the said "International Code" the following definitions:

PART II

Chapter C : Wines

The Processing of Wines by Urease.

Definition :

The addition into wine of urease, active in an acidic environment, produced from Lactobacillus fermentum.

Objective :

The reduction of the level of urea in wines when it is excessive, to prevent the formation of ethyl carbamate during ageing, transforming it into ammonium and carbon dioxide.

Rules :

a. Add urease to the wine preferably already cleared by spontaneous sedimentation of the lees.

b. Knowledge of the rate of urea in wine will enable estimation of the amount of urease to be added.

c. The urease will be eliminated during filtration of the wine.

Certified in conformity Punta del Este, 1st December 1995
The Director General of the OIV
Secretary of the General Assembly
Robert TINLOT

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d. The urease must comply with the rules of the International Oenological Codex.

O.I.V Recommendation:

Admitted.

Certified in conformity Punta del Este, 1st December 1995
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Secretary of the General Assembly
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