

## **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.



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

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

Admitted.