II.3.5.7 Treatment with □-glucanases

Classification:

- Beta-glucanase (β1-3, β1-6)β: processing aid

Definition :

Addition to wine of an enzyme preparation containing activities catalysing the degradation of beta-glucans produced in the grape berry by the fungus Botrytis cinerea (noble rot, grey rot).

Enzyme activities involved in the degradation of □–glucans of botrytis cinerea are □-glucanases type □-1,3 and 1,6. The □-glucanases including □–1.3-glucanases are also able to degrade □-glucans released by saccharomyces type yeasts during alcoholic fermentation and during wine aging on lees.

Objective :

To improve the clarification and filterability of wines.

Prescription :

The glucanase preparation shall comply with the prescriptions of the International Oenological Codex .

Recommendation of OIV:

Admitted