

2. MUSTS

2.3.2 FERMENTATION ACTIVATORS (OENO 7/97; 14/05) Ⓞ

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 microcrystalline cellulose, 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 OIV:

Accepted.