INTERNATIONAL CODE OF OENOLOGICAL PRACTICES

Fining using chitin-glucan

II.3.2.13 Fining using chitin-glucan

Classification:

• chitin-glucan: Processing aid

Definition:

Addition of chitin-glucan of fungal origin for the purpose of fining wines

Objectives:

- a) To reduce turbidity by precipitating particles in suspension
- b) To carry out a treatment to prevent protein haze by the partial precipitation of excess proteinaceous matter.

Prescriptions:

- a) The doses to be used are determined after preliminary testing. The maximum dose used must not exceed 100 g/hl.
- b) Sediments are eliminated by physical procedures.
- c) Chitin-glucan of fungal origin may be used alone or together with other admitted products.
- d) Chitin-glucan must comply with the requirements of the International Oenological Codex.

Recommendation of the OIV

Admitted

1.3.2.13