# 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