

II.3.4.3.1 Bulk pasteurisation

Classification :

- Liquide sulphur dioxide: additive

Definition :

Heating wine to a specified temperature for a given time.

Objectives :

- a) *See II.3.4.3 'Pasteurisation'*
- b) To inactivate oxidative enzymes when they are present in the wine.

Prescriptions :

- a) Bulk pasteurisation is performed by passing the wine through a heat exchanger followed by cooling. It can take two forms:
 - Simple pasteurisation,
 - Flash pasteurisation.
 - Flash pasteurisation is distinguished from simple pasteurisation by rapid heating, to a higher temperature, for a very short time, followed by rapid cooling.
- b) The treatment should not produce any alteration in the clarity, colour, odour or taste of the wine.

Recommendation OIV:

Admitted