

### **II.3.5.7 Treatment with $\beta$ -glucanases**

**Classification:**

- Beta-glucanase ( $\beta$ 1-3,  $\beta$ 1-6) $\beta$ : 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  $\beta$ -glucans of *botrytis cinerea* are  $\beta$ -glucanases type  $\beta$ -1,3 and 1,6. The  $\beta$ -glucanases including  $\beta$ -1,3-glucanases are also able to degrade  $\beta$ -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