II.2.1.18 Use of enzymes for improving the filterability

Classification:

- Arabinanases: processing aid
- Cellulases: processing aid
- Pectinlyases: processing aid
- Pectinemethylesterase: processing aid
- Polygalacturonases: processing aid
- Hemicellulases: processing aid

Definition:

Addition to must of enzymatic preparations containing activities catalysing the degradation of plugging macromolecules of grapes which went into the must during the juice extraction operations.

Enzyme activities involved in improving the filterability of musts notably include polygalacturonases, pectin lyases, pectinmethylesterases, and to a lesser extent arabinanases, rhamnogalacturonases, cellulases, hemicellulases, as well as □-glucanases if the musts come from botrytised grapes.

Objective:

To improve the filterability of musts by specific hydrolysis of colloids.

Prescription:

The enzymes used must comply with the prescriptions of the International Oenological Codex.

Recommendation of the OIV:

Admitted