

II.2.2.4 Pasteurisation

Definition :

Heating must to a specified temperature for a given time.

Objectives :

- a) To inhibit the activity of microorganisms present in the must at the moment of treatment.
- b) To inactivate enzymes present in the must.

Prescriptions :

- a) Pasteurisation is performed in bulk by passing the must through a heat exchanger followed by rapid cooling.
- b) The increase in temperature and the techniques used shall cause no alteration in the appearance, colour, odour or taste of the must.

Recommendation of OIV:

Admitted