

### **II.3.2.14 Fining using yeast protein extracts**

**Classification:**

- Yeast protein extracts: processing aid

**Definition:**

Addition of yeast protein extracts for fining wines

**Objectives:**

- Reduce turbidity of wines by precipitating suspended particles
- Preserve chromatic characteristics of wines
- Eliminate excess tannin
- Improve wine filterability

**Prescriptions:**

- The doses used are determined beforehand by laboratory trials (fining point)
- Maximum dose to be used as determined by an efficiency test conducted in laboratory must not exceed 60 g/hl for red wine and 30 g/hl for white and rosé wine
- The yeast protein extracts can be used alone or associated with other authorised fining products
- The deposits from the fining are to be eliminated from wine by physical procedures
- The yeast protein extracts must comply with the prescriptions of the International Oenological Codex

**Recommendation of the OIV:**

Admitted.