INTERNATIONAL CODE OF OENOLOGICAL PRACTICES

Use of selective plant fibres in wines

II.3.4.20 Use of selective plant fibres in wines

Definition:

Use in wines of a selective adsorbent composed of plant fibres.

Objectives:

- a) To reduce the ochratoxin A levels in wines;
- b) To reduce the number and levels of phytosanitary products detected in wines.

Prescriptions:

- a. Selective plant fibres are to be used as processing aids and incorporated either into wine or during filtration with continuous deposition, during cross-flow filtration, or as a constituent of a filter sheet;
- b. The recommended dosage is to be determined according to the filtration technique used, without exceeding 1.5~kg/m2 of the filter sheet surface area or 200~g/hL in wine;
- c. Selective plant fibres used in wines are to be removed by racking after sedimentation, centrifugation, or filtration;
- d. Selective plant fibres are to be used in wines in compliance with the regulatory requirements, particularly the permitted limits for phytosanitary product residues;
- e. Selective plant fibres should comply with the prescriptions of the International Oenological Codex.

Recommendation of OIV:

Admitted

1.3.4.20