

OIV-OENO 541B-2021 Use of Aspergillopepsin I to remove haze forming proteins in wine

THE GENERAL ASSEMBLY

IN VIEW of the Article 2 paragraph 2 b) ii of the Agreement of 3<sup>rd</sup> April 2001 establishing the International Organisation of Vine and Wine,

UPON THE PROPOSAL of the "Technology" Expert group,

CONSIDERING the opinion of the "Food Safety" Expert group,

DECIDES, following a proposal made by Commission II "Oenology", to introduce the following practices and oenological treatments in part II of the *International Code of Oenological Practices*:

#### Title

Use of Aspergillopepsin I to remove haze-forming proteins in wine.

#### Definition:

The addition to wine of Aspergillopepsin I from *Aspergillus* spp. to remove hazeforming proteins.

### Objective:

To prevent protein haze in still white and rosé wines and sparkling wines.

## Prescription:

a) After addition of Aspergillopepsin I preparation, one short-term wine heating must be applied as it contributes to the unfolding of haze-forming proteins and facilitates their enzymatic degradation by proteases, as well as leads to a denaturation of the protease itself.

This single heat treatment must take into account:

- the activity of the Aspergillopepsin I preparation as regards temperature
- the quantity of Aspergillopepsin I used

The minimum temperature of treatment should be at or above the denaturation temperature of the proteins, generally comprised between 60 and 75 °C.

• the heating time, generally around 1 minute. Too long heating time could induce negative organoleptic impact.

This loss of three-dimensional conformation of TLPs (Thaumatin Like Proteins) is

Exemplaire certifié conforme Ensenada, le 4 novembre 2022 Le Directeur Général de l'OIV Secrétaire de l'Assemblée Générale Pau Roca





reversible, so the heating has to be simultaneous to the addition of enzymes for optimal efficiency.

- b) The wine is immediately cooled to an appropriate temperature.
- c) A filtration must be performed to remove the residual proteins (including added proteases and other proteins).
- d) The enzymes used must comply with the prescriptions of the *International Oenological Codex*.

# Recommendation of OIV:

Admitted.



Le Directeur Général de l'OIV

Exemplaire certifié conforme Ensenada, le 4 novembre 2022