

### **II.2.2.11 Treatment of musts using adsorbent styrene-divinylbenzene beads**

**Definition:**

Physical process of reduction or elimination of organoleptic deviations characterised as “earthy-musty” by the appropriate and controlled percolation of musts at a high flow rate through adsorbent styrene-divinylbenzene beads.

**Objectives:**

- a) To eliminate the perception of organoleptic deviations characterised as “earthy-musty” by the reduction in concentration or elimination of one of the main molecules responsible, geosmine.

**Prescriptions:**

- a) Treatment should be carried out on clarified musts with turbidities of less than 30 NTU (nephelometric turbidity units). With regard to red grapes, a preliminary treatment separating the liquid phase from the solid parts should be envisaged.
- b) The quantity of adsorbent beads to be used in the column and the must flow rate are to be determined based on the initial geosmine content.
- c) The adsorbent beads are placed in a column that is compliant with standards for food contact materials.
- d) The adsorbent beads implanted and the condition of their use should comply with the prescriptions of the International Oenological Codex.

**Recommendation of the OIV:**

Admitted