II.3.2.9 Use of enzymes for the release of flavouring compounds from glycosylated precursors

Classification :

- Glycosidases: processing aid
- Glucosidases: processing aid

Definition:

Addition to wine of enzymatic preparations containing activities catalysing the hydrolysis of the saccharide portion of the glycosylated aromatic substances (flavour precursors) of grapes which went into the must and the wine during the vinification process.

The enzymatic activities involved in the release of flavouring substances are glycosidases and glucosidases.

Objective:

to enhance the aromatic potential of wine

Prescription:

The enzymes used must comply with the prescriptions of the International Oenological Codex.

Recommendation of OIV:

Admitted