

II.3.5.7 Treatment with β -glucanases

Classification:

- Beta-glucanase (β 1-3, β 1-6) β : processing aid

Definition :

Addition to wine of an enzyme preparation containing activities catalysing the degradation of beta-glucans produced in the grape berry by the fungus *Botrytis cinerea* (noble rot, grey rot).

Enzyme activities involved in the degradation of β -glucans of *botrytis cinerea* are β -glucanases type β -1,3 and 1,6. The β -glucanases including β -1,3-glucanases are also able to degrade β -glucans released by *saccharomyces* type yeasts during alcoholic fermentation and during wine aging on lees.

Objective :

To improve the clarification and filterability of wines.

Prescription :

The glucanase preparation shall comply with the prescriptions of the International Oenological Codex .

Recommendation of OIV:

Admitted