II.3.2.10 Use of enzymes for improving the solubilization of yeast compounds

Classification:

- Beta-glucanases : processing aid

Definition:

The addition to wine during winemaking on lees of enzymatic preparations notably with □-glucanase activities that catalyse the degradation of yeast cell walls.

Objectives:

a) To facilitate the release of yeast-soluble constituents into wine.

b) To improve the colloidal stability of wines.

Prescription:

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

Recommendation of OIV:

Admitted