

### **II.3.4.3.1 Bulk pasteurisation**

**Classification :**

- Liquide sulphur dioxide: additive

**Definition :**

Heating wine to a specified temperature for a given time.

**Objectives :**

- a) *See II.3.4.3 'Pasteurisation'*
- b) To inactivate oxidative enzymes when they are present in the wine.

**Prescriptions :**

- a) Bulk pasteurisation is performed by passing the wine through a heat exchanger followed by cooling. It can take two forms:
  - Simple pasteurisation,
  - Flash pasteurisation.
  - Flash pasteurisation is distinguished from simple pasteurisation by rapid heating, to a higher temperature, for a very short time, followed by rapid cooling.
- b) The treatment should not produce any alteration in the clarity, colour, odour or taste of the wine.

**Recommendation OIV:**

Admitted