

## RESOLUTION OIV-OENO 650-2019

### REVISION OF FILE COEI-1-OEUALB EGG ALBUMIN– DRY MATTER CONTENT AND pH OF EGG ALBUMINS

*WARNING: this resolution amends the following resolution:  
OENO 32/2000*

THE GENERAL ASSEMBLY,

IN VIEW of article 2, paragraph 2 ii of the Agreement of 3rd April 2001 establishing the International Organisation of Vine and Wine,

ON THE PROPOSAL of the “Specifications of Oenological Products” Expert group,  
DECIDES to modify file F-COEI-1-OEUALB as follows (the new modification is in *italics*; the old version is in brackets):

Revision of file F-COEI-1-OEUALB Egg albumin – dry matter content and pH of egg albumins

In point 3.1.2, the minimum pH is lowered as follows:

The pH of albumin from fresh eggs ranges between 8.5 and 9.5

(The pH of albumin from fresh eggs ranges between 9.0 and 9.5.)

In point 3.3, the percentage of real dry extract is lowered as follows:

When albumin from fresh egg is used, the real dry extract must be greater than 10.5%.

(When albumin from fresh egg is used, the real dry extract must range between 11 and 12%.)