RESOLUTION OIV-OENO 672B-2024

TREATMENT WITH FUNCTIONALISED MESOPOROUS SILICA (FMS) FOR THE PROTEIN STABILISATION OF WINES

THE GENERAL ASSEMBLY,

IN VIEW OF Article 2, paragraph 2 b) ii of the Agreement of 3 April 2001 establishing the International Organisation of Vine and Wine,

CONSIDERING the work of the "Technology" Expert Group,

CONSIDERING the technological properties of FMS in eliminating unstable proteins in wines,

CONSIDERING that FMS is to be considered as a processing aid when used under the conditions specified below,

CONSIDERING the favourable opinion of the "Food Safety" Expert Group,

DECIDES, at the proposal of Commission II "Oenology", to introduce the following oenological practice into part II, Chapter 3 of the *International Code of Oenological Practices*:

Part II

Chapter 3: Wines

Title: TREATMENT WITH FUNCTIONALISED MESOPOROUS SILICA (FMS)

Classification:

Functionalised mesoporous silica: processing aid

Definition:

Addition of functionalised mesoporous silica to wine to remove unstable proteins from wines.

Objectives:

To selectively absorb and eliminate unstable proteins present in wine.

Prescriptions:

a. Treatment with FMS may be carried out discontinuously in the tank (static clarification) or by passing the wine over a layer of FMS within a continuous system (percolation); the regeneration of FMS allows it to be re-used;

b. the dose to be used, determined by a pre-test, at approx. 10-150 g/hL;

c. FMS is a product that does not require any preparation steps (such as, for example, rehydration), and in the case of discontinuous treatment, can be added directly to wine while mixing the mass by pumping-over;

d. after treatment with functionalised mesoporous silica, the wine should be filtered through a filtering medium with a pore diameter no larger than 0.45 µm;

e. the FMS should comply with the prescriptions of the *International Oenological Codex*.

OIV recommendation:

Admitted.