II.2.1.4 Use of enzymes for the clarification

Classification:

- Arabinanases : processing aid
- Cellulases : processing aid
- Pectinlyases : processing aid
- Pectinemethylesterase : processing aid
- Polygalacturonases : processing aid
- Hemicellulases : processing aid

Definition :

Addition to must of enzymatic preparations containing activities catalysing the degradation of grape macromolecules which went into the must during the juice extraction operations, as well as beta-glucans produced by the fungus Botrytis cinerea.

Enzyme activities involved in the clarification of musts notably include polygalacturonases, pectinlyases, pectinmethylesterases, and to a lesser extent arabinanases, rhamnogalacturonases, cellulases and hemicellulases as well as □-glucanases if the musts come from botrytised grapes.

Objective:

To facilitate the clarification of musts.

Prescription:

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

Recommendation of OIV:

Admitted