

### **II.3.2.7 Fining using proteins of plant origin**

**Classification:**

- Protein of plant origin from wheat: processing aid
- Protein of plant origin from peas: processing aid
- Protein of plant origin from potatoes: processing aid

**Objectives :**

Use of protein matter of plant origin for the fining of wines in order to improve their clarity, stability and gustatory properties.

**Prescriptions:**

- a) The doses to be used are determined after a preliminary test trial. The maximum usage dose should be less than 50 g/hl. After racking, the wines are analysed (turbidity, colour, absorbance at 280nm) and tasted. The dose retained corresponds to the sample which clarifies the wine without excess and gives a better result for tasting.
- b) Proteins of plant origin can be used with other admitted products such as tannins, bentonite, silica gel
- c) Proteins of plant origin must comply with the prescriptions of the International Oenological Codex.

**Recommendation of OIV:**

Admitted