

### **II.3.2.9 Use of enzymes for the release of flavouring compounds from glycosylated precursors**

**Classification :**

- Glycosidases: processing aid
- Glucosidases: processing aid

**Definition:**

Addition to wine of enzymatic preparations containing activities catalysing the hydrolysis of the saccharide portion of the glycosylated aromatic substances (flavour precursors) of grapes which went into the must and the wine during the vinification process.

The enzymatic activities involved in the release of flavouring substances are glycosidases and glucosidases.

**Objective:**

to enhance the aromatic potential of wine

**Prescription:**

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

**Recommendation of OIV:**

Admitted