

### **II.3.2.10 Use of enzymes for improving the solubilization of yeast compounds**

**Classification:**

- Beta-glucanases : processing aid

**Definition:**

The addition to wine during winemaking on lees of enzymatic preparations notably with  $\alpha$ -glucanase activities that catalyse the degradation of yeast cell walls.

**Objectives:**

- a) To facilitate the release of yeast-soluble constituents into wine.
- b) To improve the colloidal stability of wines.

**Prescription:**

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

**Recommendation of OIV:**

Admitted