# II.2.1.24 Fining using yeast protein extracts

**Classification** :

- Yeast protein extracts: processing aid

**Definition:**

Addition of yeast protein extracts for fining musts

**Objectives:**

a) Facilitate racking of musts
b) Reduce turbidity of musts by precipitating suspended particles
c) Reduce quantity of tannin
d) Improve filtrability of wine derived from fined musts

**Prescriptions:**

a) The doses used are determined beforehand by laboratory trials (fining point)
b) Maximum dose to be used, determined by a test of efficiency in laboratory must not exceed 30 g/hl
c) The yeast protein extracts can be used alone or associated with other authorised fining products
d) The deposits from the fining of musts are eliminated from the musts by physical processes
e) The yeast protein extracts must comply with the prescriptions of the International Oenological Codex.

**Recommendation of the OIV:**

Admitted