II.2.2.4 Pasteurisation

Definition :

Heating must to a specified temperature for a given time.

Objectives :

a) To inhibit the activity of microorganisms present in the must at the moment of treatment.

b) To inactivate enzymes present in the must.

Prescriptions :

a) Pasteurisation is performed in bulk by passing the must through a heat exchanger followed by rapid cooling.

b) The increase in temperature and the techniques used shall cause no alteration in the appearance, colour, odour or taste of the must.

Recommendation of OIV:

Admitted