

Oenological products and practices: last OIV resolutions voted in June 2017

What are the changes to remember?

The Yeasts

1. Selected yeasts

Resolutions OIV OENO 576 A and 576 B- 2017

The distinction between the selected *Saccharomyces spp.* and the non-*Saccharomyces spp.* is a major step forward. If the non-*Saccharomyces* have induced significant technical developments in the wineries of these past ten years, there remained a lack of recognition of OIV. After four years of work of assessment of the OIV experts groups, the non-*Saccharomyces* are now fully included and defined in the OIV norms (Resolution OIV OENO 546-2016) with a specific monograph (Resolution OIV OENO 576b-2017).

On this occasion, the monograph of the *Saccharomyces* yeasts has been updated (Resolution OIV OENO 576a-2017). One point of this new monograph to highlight is the introduction of new forms of marketing of selected yeasts based on their dry matter. Then the active dry yeasts are no longer the only forms of authorized yeasts: frozen yeasts, compressed yeast, cream yeast and immobilized yeasts can be now proposed by the manufacturers with established quality specifications. This new monograph also introduced specifications to ensure better traceability of the (or any) strain (s) in the packaging. Including, in the case of a mixture, the minority strain profile must represent at least 15% of the identified profiles. Finally, updates have been made to the methods of analysis to integrate genetic identification methods.

2-Inactivated yeasts with guaranteed Glutathione levels

Resolutions OIV OENO 532-2017 et 533-2017

The application of inactivated yeasts with guaranteed glutathione levels on must and wine is introduced in the International Code of Authorized Oenological Practices (Resolutions 532-2017 and 533-2017) as a practice to limit the oxidation of the varietal aromatic compounds revealed by the yeast during the fermentation. Specifications remain to be established and are under discussion in order to define the essential characteristics of these specific inactivated yeasts. These include the minimum content of reduced glutathione that those yeasts should have and also some markers relating to intermediaries cysteines components induced by the glutathione production of the yeast.



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The next working meetings of the OIV experts will be held in April 2018 and should enable progress on the definition of the monograph on inactivated yeasts with guaranteed glutathione content and will give a new tool of control to the winemakers.

It's worth recalling that pure glutathione is still not allowed in Europe as a food additive and as such cannot be introduced in the list of authorized oenological practices established by the Regulation of the European Commission 606/2009.