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**COMMISSION DELEGATED REGULATION (EU) .../...**

**of **XXX****

**amending Delegated Regulation (EU) 2019/934 supplementing Regulation (EU) No  
1308/2013 of the European Parliament and of the Council as regards authorised  
oenological practices**

**EN**

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**EXPLANATORY MEMORANDUM**

**1. CONTEXT OF THE DELEGATED ACT**

[Briefly]

**2. CONSULTATIONS PRIOR TO THE ADOPTION OF THE ACT**

[Essential part]

**3. LEGAL ELEMENTS OF THE DELEGATED ACT**

[Briefly]

**COMMISSION DELEGATED REGULATION (EU) .../...**

**of XXX**

**amending Delegated Regulation (EU) 2019/934 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards authorised oenological practices**

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007<sup>1</sup>, and in particular Article 75(2) and Article 80(4) thereof,

Whereas:

- (1) Commission Delegated Regulation (EU) 2019/934<sup>2</sup> lays down rules supplementing Regulation (EU) No 1308/2013 concerning wine-growing areas where the alcoholic strength may be increased, authorised oenological practices and restrictions applicable to the production and conservation of grapevine products, the minimum percentage of alcohol for by-products and their disposal, and publication of OIV files.
- (2) Article 2 of Delegated Regulation (EU) 2019/934 defines the wine-growing areas where wines may have a maximum total alcoholic strength of 20 % vol. The wines ‘Vin de pays de Franche-Comté’ and ‘Vin de pays du Val de Loire’ referred to in that Article have changed names. Article 2 should be amended accordingly.
- (3) Tables 1 and 2 of Part A of Annex I to Delegated Regulation (EU) 2019/934 set out the authorised oenological practices and restrictions applicable to the production and conservation of grapevine products falling within the scope of Part II of Annex VII to Regulation (EU) No 1308/2013, referred to in Article 80(1) of that Regulation. Those tables should be amended and supplemented to take account of technical progress.
- (4) In particular, the International Organisation of Vine and Wine (OIV) adopted and published in 2019 new resolutions having effect on Union law.
- (5) Resolution OIV-OENO 594A-2019 established a new oenological practice, i.e. the reduction of indigenous microorganisms in grapes and musts by discontinuous high pressure process. A new line item should therefore be added to Table 1.
- (6) Resolution OIV-OENO 616-2019 established a new oenological practice, i.e. the treatment of crushed grapes with ultrasound to promote the extraction of their compounds. A new line item should therefore be added to Table 1.

<sup>1</sup> OJ L 347, 20.12.2013, p. 671.

<sup>2</sup> Commission Delegated Regulation (EU) 2019/934 of 12 March 2019 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards wine-growing areas where the alcoholic strength may be increased, authorised oenological practices and restrictions applicable to the production and conservation of grapevine products, the minimum percentage of alcohol for by-products and their disposal, and publication of OIV files (OJ L 149, 7.6.2019, p. 1).

- (7) Resolution OIV-OENO 633-2019 amended the objectives and prescriptions of OIV file 2.3.2 concerning fermentation activators. Column 3 of line items 4.1, 4.6 and 4.8 of Table 2 should be amended accordingly. [Resolution OIV-OENO 633-2019 also added food grade cellulose to the fermentation activators. A new line item for that oenological compound should therefore be added to the group of activators for alcoholic and malolactic fermentation of Table 2.]
- (8) Resolution OIV-OENO 612-2019 replaced OIV file 2.1.7 concerning tannin addition to must. Column 3 of line item 5.12 of Table 2 should be amended accordingly.
- (9) Resolution OIV-OENO 613-2019 replaced OIV file 3.2.6 concerning tannin addition to wine. Column 3 of line item 5.12 of Table 2 should be amended accordingly.
- (10) Resolution OIV-OENO 586-2019 amended the prescriptions of OIV file 3.3.14 concerning the treatment with cellulose gums (carboxymethylcellulose). Column 3 of line item 6.11 of Table 2 should be amended accordingly.
- (11) Resolution OIV-OENO 611-2019 completed OIV file 2.1.3.2.3.2 concerning deacidification by lactic acid bacteria. This file is relevant to line item 9.2 of Table 2 and should therefore be added to column 3 thereof.
- (12) Additional changes not related to OIV resolutions are necessary.
- (13) The conditions and limits of use of the aeration or oxygenation oenological process in line item 1 of Table 1 are currently too restrictive as they only allow the use of gaseous oxygen. They should refer instead to the relevant OIV files, i.e. 2.1.1 and 3.5.5, which allow the use of both oxygen and air.
- (14) For the sake of completeness, the conditions and limits of use of the heat treatments oenological process in line item 2 of Table 1 should refer to additional OIV files which relate to heat treatments, i.e. 2.3.9, 3.5.4 and 3.5.10.
- (15) [Cooling (to see with GREX)]**
- (16) For the sake of clarity, it is appropriate to specify which inert filtering agents are authorised in line item 3 of Table 1 by referring to the relevant OIV files in column 2, i.e. 2.1.11, 2.1.11.1, 3.2.2 and 3.2.2.1.
- (17) Article 29 of Commission Delegated Regulation (EU) 2018/273<sup>3</sup> provides that a number of treatments shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013. That requirement is mentioned in some, but not all, relevant line items of Tables 1 and 2 as well as in some appendices of Part A of Annex I to Delegated Regulation (EU) 2019/934. For the sake of consistency, this requirement should be referred to in all relevant line items of Tables 1 and 2 by adding it where it is missing and by transferring it, where appropriate, from the Appendices to the Tables. This concerns column 2 of line items 6, 10, 11, 16, 17 and 18 of Table 1, column 7 of line items 1.1 to 1.7, 3.1 and 6.5 of Table 2 and appendices 5, 7, 8 and 10 of Part A of Annex I.

<sup>3</sup> Commission Delegated Regulation (EU) 2018/273 of 11 December 2017 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards the scheme of authorisations for vine plantings, the vineyard register, accompanying documents and certification, the inward and outward register, compulsory declarations, notifications and publication of notified information, and supplementing Regulation (EU) No 1306/2013 of the European Parliament and of the Council as regards the relevant checks and penalties, amending Commission Regulations (EC) No 555/2008, (EC) No 606/2009 and (EC) No 607/2009 and repealing Commission Regulation (EC) No 436/2009 and Commission Delegated Regulation (EU) 2015/560 (OJ L 58, 28.2.2018, p. 1)

- (18) Experience has shown that a number of categories of wine products mentioned in column 8 of Table 2 were missing for some oenological compounds. This concerns line items 2.1 to 2.4, 4.1, 5.12, 5.16, 6.11, 7.2 to 7.8 and 9.2. Column 8 of those line items should therefore be completed.
- (19) Sulphur dioxide, potassium bisulphite and potassium metabisulphite are similar compounds covered by the same OIV files. It is therefore appropriate to mention the same OIV files in column 3 of Table 2 and the same categories of wine products in column 8 of Table 2 for those three compounds.
- (20) OIV file 3.3.10 concerns the treatment of wines with potassium ferrocyanide. It is not mentioned in column 3 of line item 6.5 of Table 2 although particularly relevant thereto. It is therefore appropriate to add a reference to this file therein.
- (21) The European Food Safety Authority published on 29 January 2020 a Scientific Opinion on the re-evaluation of l(+)-tartaric acid (E 334), sodium tartrates (E 335), potassium tartrates (E 336), potassium sodium tartrate (E 337) and calcium tartrate (E 354) as food additives<sup>4</sup>. This Opinion reports on a study where DL tartaric acid was shown to cause kidney effects. It also recommends the Commission to revise the authorisation of DL tartaric acid as a processing aid in wine, in the light of these observed nephrotoxic effects. Therefore, DL tartaric acid should no longer be authorised. Line item 6.9 of Table 2 of Part A of Annex I should be deleted and Appendix 4 of Annex I should be amended accordingly. In addition, to maintain a chronology in Group 6 of Table 2, line items 6.10 to 6.13 should be renumbered 6.9 to 6.12.
- (22) Under Commission Regulation (EC) No 606/2009, carboxymethylcellulose could be used on red, rosé and white wines. Delegated Regulation (EU) 2019/934 restricted the use of this compound to white wines and sparkling wines by referring to OIV file 3.3.14 in column 3 of line item 6.10 of Table 2. This has created unintended difficulties for the wine sector which had been using carboxymethylcellulose on wines other than white and sparkling wines for some ten years. Given the impact on the sector, it is appropriate to allow again the use of this compound on red, rosé and white wines. Specific conditions of use should therefore be added to column 7 of line item 6.10 of Table 2.
- (23) As indicated in file COEI-1-PRENZY of the OIV international oenological codex, enzymatic preparations contain many enzymatic activities, and, other than the main enzymatic activities, secondary activities are only tolerated if they are set within the technological constraint limits for manufacturing of enzymatic preparations. This distinction between main and secondary activities is not, but should be, specified in Delegated Regulation (EU) 2019/934. It is therefore appropriate to refer to the file COEI-1-PRENZY in column 4 of line items 7.1 to 7.11.
- (24) The OIV code of oenological practices lists a number of different enzymes. Not all of those are included into Table 2 of Part A of Annex I to Delegated Regulation (EU) 2019/934. In order to offer wine producers the widest possible range of enzymes to improve their wines, it is appropriate to harmonise the list of authorised enzymes in Table 2 of Part A of Annex I to Delegated Regulation (EU) 2019/934 with the list of accepted enzymes in the OIV code of oenological practices. New line items for the enzymes arabinanase, beta-glucanase ( $\beta$ 1-3,  $\beta$ 1-6) and glucosidase should therefore be added after line item 7.8 in Table 2.
- (25) The file COEI-1-LESEAC in the OIV international oenological codex has been replaced by the files COEI-1-SACCHA and COEI-1-NOSACC. It is therefore appropriate to

<sup>4</sup> <http://www.efsa.europa.eu/en/efsajournal/pub/6030>

delete the reference to the file COEI-1-LESEAC in column 4 of line item 9.1 of Table 2 and replace it by a reference to the files COEI-1-SACCHA and COEI-1-NOSACC.

- (26) According to paragraph 1 of Appendix 1 of Part A of Annex I to Delegated Regulation (EU) 2019/934, the use of tartaric acid for deacidification is currently only permitted for products originating from the ‘Elbling’ and ‘Weißer Riesling’ vine varieties and obtained from grapes harvested in the following wine-growing areas of the northern part of wine-growing zone A: Ahr, Rheingau, Mittelrhein, Mosel, Nahe, Rheinhessen, Pfalz and Moselle luxembourgeoise. Germany informed the Commission that the cultivation of the vine varieties ‘Elbling’ and ‘Weißer Riesling’ is now authorised in Germany in other wine-growing areas of wine-growing zone A. The list of regions referred to in paragraph 1 of Appendix 1 of Part A of Annex I to Delegated Regulation (EU) 2019/934 should therefore be amended to cover all regions of wine-growing zone A in Germany.
- (27) Part B of Annex I defines the maximum sulphur dioxide content of wines. The names of the wines ‘Côteaux de l’Ardèche’, ‘Lot’, ‘Corrèze’, ‘Oc’, ‘Thau’ and ‘Allobrogie’ referred to in the fourteenth indent of point A(2)(c) of that Part have been changed. In addition, Slovenia has requested to add the wine ‘vrhunsko vino ZGP — slamno vino’ among the list of wines for which the maximum sulphur dioxide content may be raised up to 400 mg/l. Part B of Annex I should be amended accordingly.
- (28) Part B of Appendix 1 of Annex III lists the liqueur wines bearing a protected designation of origin the production of which involves the addition of the products referred to in point (3)(f) of Part II of Annex VII to Regulation (EU) No 1308/2013. Cyprus has requested to add the wine Κουμανδαρία (Commandaria) to points 5 and 6 of Part B of Appendix 1 of Annex III. These points should be amended accordingly.
- (29) Delegated Regulation (EU) 2019/934 should therefore be amended accordingly,

HAS ADOPTED THIS REGULATION:

#### *Article 1*

Delegated Regulation (EU) 2019/934 is amended as follows:

- (1) Article 2 is replaced by the following:

#### *Article 2*

#### **Wine-growing areas where wines may have a maximum total alcoholic strength of 20 % vol.**

The wine-growing areas referred to in the first indent of point (c) of the second paragraph of point (1) of Part II of Annex VII to Regulation (EU) No 1308/2013 shall be zones C I, C II and C III referred to in Appendix 1 to that Annex and the areas of zone B in which white wines with the following protected geographical indications may be produced: ‘Franche-Comté’ and ‘Val de Loire’.

- (2) Tables 1 and 2 of Part A of Annex I are replaced in accordance with the Annex to this Regulation.
- (3) Paragraph 1 of Appendix 1 of Part A of Annex I is replaced by the following:
- ‘1. Tartaric acid, the use of which for deacidification purposes is provided for in line item 1.1 of Table 2 of this Annex, may be used only for products that:

are from the Elbling and Riesling vine varieties; and  
are obtained from grapes harvested in Germany in wine-growing zone A.

’.

- (4) Appendix 4 of Part A of Annex I is replaced by the following:

*‘Appendix 4*

**Potassium ferrocyanide**

**Calcium phytate**

Potassium ferrocyanide or calcium phytate, the use of which is provided for in line items 6.5 and 6.6 of Table 2 of this Annex, may be used only under the supervision of an oenologist or technician officially approved by the authorities of the Member State in whose territory the process is carried out, the extent of whose responsibility shall be fixed, if necessary, by the Member State concerned.

After treatment with potassium ferrocyanide or calcium phytate, the wine must contain traces of iron.

Supervision of the use of the product referred to in the first paragraph shall be governed by the provisions adopted by the Member States.’

- (5) The sentence “The treatment is to be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013” is deleted from Appendices 5 and 7 of Part A of Annex I.
- (6) The sentence “The treatment must be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013” is deleted from Appendices 8 and 10 of Part A of Annex I.
- (7) The fourteenth indent of point A(2)(c) of Part B of Annex I is replaced by the following:

‘— white wines with the following protected geographical indications, with a total alcoholic strength by volume of more than 15 % vol. and a sugar content of more than 45 g/l:

- Franche-Comté,
- Coteaux de l’Auxois,
- Saône-et-Loire,
- Ardèche,
- Collines rhodaniennes,
- Comté Tolosan,
- Côtes de Gascogne,
- Gers,
- Côtes du Lot,
- Côtes du Tarn,
- Vins de la Corrèze,
- Ile de Beauté,

- Pays d’Oc,
- Côtes de Thau,
- Val de Loire,
- Méditerranée,
- Comtés rhodaniens,
- Côtes de Thongue,
- Côte Vermeille,
- Agenais,
- Landes,
- Vins des Allobroges,
- Var,’.

- (8) The tenth indent of point A(2)(e) of Part B of Annex I is replaced by the following:  
‘— wines from Slovenia entitled to a protected designation of origin and described by the terms ‘vrhunsko vino ZGP — jagodni izbor’, ‘vrhunsko vino ZGP — ledeno vino’ or ‘vrhunsko vino ZGP — suhi jagodni izbor’, ‘vrhunsko vino ZGP — slamno vino’,’.
- (9) The following liqueur wine is inserted after ‘ITALY Marsala’ under point 5 of Part B of Appendix 1 of Annex III:  
‘CYPRUS  
Κουμανδάρια (Commandaria).’
- (10) The following liqueur wine is inserted after ‘ITALY Oltrepó Moscato, Marsala, Moscato di Trani’ under point 6 of Part B of Appendix 1 of Annex III:  
‘CYPRUS  
Κουμανδάρια (Commandaria).’

#### *Article 2*

This Regulation shall enter into force on the [twentieth] day following that of its publication in the *Official Journal of the European Union*.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels,

*For the Commission*  
*The President*  
*Ursula VON DER LEYEN*



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Annex

*'ANNEX I*

*PART A*

**AUTHORISED OENOLOGICAL PRACTICES**

**TABLE 1: AUTHORISED OENOLOGICAL PROCESSES AS REFERRED TO IN ARTICLE 3 (1).**

	1	2
	Oenological processes	Conditions and limits of use <sup>5</sup>
1	Aeration or oxygenation	Subject to the conditions set out in files 2.1.1 (2016) and 3.5.5 (2016) of the OIV Code of Oenological Practices.
2	Heat treatments	Subject to the conditions set out in files 1.8 (1970), 2.2.4 (1988), 2.3.9 (2005), 3.4.3 (1988), 3.4.3.1 (1990), 3.5.4 (1997) and 3.5.10 (1982) of the OIV Code of Oenological Practices.
3	Centrifugation and filtration with or without an inert filtering agent	Use of an inert filtering agent listed in files 2.1.11 (1970), 2.1.11.1 (1990), 3.2.2 (1989) and 3.2.2.1 (1990) of the OIV Code of Oenological Practices must not leave undesirable residues in the treated product.
4	Create an inert atmosphere	Only for the purpose to handle the product shielded from the air.
5	Elimination of sulphur dioxide by physical processes	Only with fresh grapes, grape must, partially fermented grape must, partially fermented grape must obtained from raisined grapes, concentrated grape must, rectified concentrated grape must or new wine still in fermentation.
6	Ion exchange resins	Only with grape must intended for the manufacture of rectified concentrated grape must. Subject to the conditions laid down in Appendix 3. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.
7	Bubbling	Only when using argon or nitrogen.
8	Flotation	Only when using nitrogen or carbon dioxide or by aerating. Subject to the conditions set out in file 2.1.14 (1999).
9	Discs of pure paraffin impregnated with allyl isothiocyanate	Only for the purpose to create a sterile atmosphere. In Italy permitted solely as long as it is in conformity with that country's legislation and only in containers holding more than 20 litres. The use of allyl isothiocyanate is subject to the conditions and limits in Table 2 on authorised oenological compounds.
10	Electrodialysis treatment	Only for the purpose to ensure the tartaric stabilisation of the wine. Only for partially fermented must for direct human consumption as such and for the products defined in points (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16) of Part II of Annex VII to Regulation (EU) No 1308/2013. Subject to the conditions laid down in Appendix 5 to this Annex. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.

<sup>5</sup> The year in brackets following references to a file of the OIV Code of Oenological Practices indicates the version of the file authorised by the Union as authorised oenological practices, subject to the conditions and limits of use set out in this table.

11	Pieces of oak wood	In winemaking and ageing, including in the fermentation of fresh grapes and grape must. Subject to the conditions laid down in Appendix 7. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.
12	Correction of the alcohol content of wine	Correction only carried out with wine. Subject to the conditions laid down in Appendix 8. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.
13	Cation exchangers for tartaric stabilisation	Only for the tartaric stabilisation of partially fermented must for direct human consumption as such and of the products defined in points (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16) of Part II of Annex VII to Regulation (EU) No 1308/2013. Subject to the conditions laid down in file 3.3.3 (2011) of the OIV Code of Oenological Practices. It must also comply with Regulation (EC) No 1935/2004 of the European Parliament and of the Council <sup>6</sup> and with the national provisions adopted for the implementation thereof. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.
14	Electro-membranary treatment	Only for acidification or deacidification. Subject to the conditions and limits laid down in Sections C and D of Part I of Annex VIII to Regulation (EU) No 1308/2013 and Article 11 of this Regulation. It must comply with Regulation (EC) No 1935/2004 and with Regulation (EU) No 10/2011 <sup>7</sup> and with the national provisions adopted for the implementation thereof. Subject to the conditions set out in files 2.1.3.1.3 (2010), 2.1.3.2.4 (2012), 3.1.1.4 (2010), 3.1.2.4 (2012) of the OIV Code of Oenological Practices. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.
15	Cation exchangers for acidification	Subject to the conditions and limits laid down in Sections C and D of Part I of Annex VIII to Regulation (EU) No 1308/2013 and Article 11 of this Regulation. It must comply with Regulation (EC) No 1935/2004 and with the national provisions adopted for the implementation thereof. Subject to the conditions set out in files 2.1.3.1.4 (2012) and 3.1.1.5 (2012) of the OIV Code of Oenological Practices. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.
16	Membrane coupling	Only for the reduction in sugar content of musts as defined in point 10 of Part II of Annex VII to Regulation (EU) No 1308/2013. Subject to the conditions laid down in Appendix 9. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.
17	Membrane contactors	Only for the purpose to manage the dissolved gas in wine. Only for the products defined in points (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16) of Part II of Annex VII to Regulation (EU) No 1308/2013. The addition of carbon dioxide for the products defined in points (4), (5), (6) and (8) of Part II of that Annex is prohibited. It must comply with Regulation (EC) No 1935/2004 and with Regulation (EC) No 10/2011 and with the national provisions adopted for the implementation thereof. Subject to the conditions set out in file 3.5.17 (2013) of the OIV Code of Oenological Practices. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.
18	Membrane technology coupled with activated carbon	Only for the purpose to reduce excess 4-ethylphenol and 4-ethylguaicol in wines. Subject to the conditions laid down in Appendix 10. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.
19	Filter plates containing zeolite $\gamma$ -faujasite	Only for the purpose to adsorb haloanisoles. Subject to the conditions laid down in file 3.2.15 (2016) of the OIV Code of Oenological Practices.
20	Treatment by discontinuous high pressure processes	Subject to the conditions laid down in file 2.1.26 (2019) of the OIV Code of Oenological Practices.
21	Treatment of crushed grapes with ultrasound to promote the extraction of their compounds	Subject to the conditions laid down in file 1.17 (2019) of the OIV Code of Oenological Practices.

<sup>6</sup> Regulation (EC) No 1935/2004 of the European Parliament and of the Council on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC (OJ L 338, 13.11.2004, p 4).

<sup>7</sup> Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food (OJ L 12, 15.1.2011, p.1).

**TABLE 2: AUTHORISED OENOLOGICAL COMPOUNDS AS REFERRED TO IN ARTICLE 3 (1).**

	1	2	3	4	5	6	7	8	
	Substances/ Activities	E number and/or CAS number	OIV Code of Oenological Practices <sup>1</sup>	OIV Codex file reference as referred to in Article 9(1)	Additive	Processing aid/substan ce used as processing aid <sup>2</sup>	Conditions and limits of use <sup>3</sup>	Categories of wine products <sup>4</sup>	
<b>1</b>	<b>Acidity regulators</b>								
1.1	Tartaric acid (L(+)-)	E 334 / CAS 87-69-4	File 2.1.3.1.1 (2001); 3.1.1.1 (2001)	COEI-1-LTARAC	x		Conditions and limits laid down in Sections C and D of Part I of Annex VIII to Regulation (EU) No 1308/2013 and Article 11 of this Regulation. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013. Specifications for tartaric acid (L(+)-) laid down in point 2 of Appendix 1 to this Annex.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)	
1.2	Malic acid (D,L-; L-)	E 296 / -	File 2.1.3.1.1 (2001); 3.1.1.1 (2001)	COEI-1-ACIMAL	x			(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)	
1.3	Lactic acid	E 270 / -	File 2.1.3.1.1 (2001); 3.1.1.1 (2001)	COEI-1-ACILAC	x			(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)	
1.4	Potassium L(+)-tartrate	E 336(ii) / CAS 921-53-9	File 2.1.3.2.2 (1979); 3.1.2.2 (1979)	COEI-1-POTTAR		x		(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)	
1.5	Potassium bicarbonate	E 501(ii) / CAS 298-14-6	File 2.1.3.2.2 (1979); 3.1.2.2 (1979)	COEI-1-POTBIC		x		(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)	
1.6	Calcium carbonate	E 170 / CAS 471-34-1	File 2.1.3.2.2 (1979); 3.1.2.2 (1979)	COEI-1-CALCAR		x		(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)	
1.7	Calcium tartrate	E 354 / -	File 3.3.12 (1997)	COEI-1-CALTAR		x		(1), (2), (3), (4), (5), (6), (7), (8), (9), (15) and (16)	
1.8	Calcium sulphate	E 516 / -	File 2.1.3.1.1 (2017)		x			Conditions and limits laid down in point 2(b) of Section A of Annex III. Maximum use level: 2 g/l.	(3)
1.9	Potassium carbonate	E 501(i)	File 2.1.3.2.5 (2017); 3.1.2.2 (1979)			x			(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
<b>2</b>	<b>Preservatives and antioxidants</b>								
2.1	Sulphur dioxide	E 220 / CAS 7446-09-5	File 1.12 (2004); 2.1.2 (1987); 3.4.4 (2003)	COEI-1-SOUDIO	x		Limits (i.e. maximum quantity in the product placed on the market) as laid down in Section B of Annex I.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)	
2.2	Potassium bisulphite	E 228 / CAS 7773-03-7	File 1.12 (2004), 2.1.2 (1987), 3.4.4 (2003)	COEI-1-POTBIS	x			Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)	

2.3	Potassium metabisulphite	E 224 / CAS 16731-55-8	File 1.12 (2004), 2.1.2 (1987), 3.4.4 (2003)	COEI-1-POTANH	x			Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
2.4	Potassium sorbate	E 202	File 3.4.5 (1988)	COEI-1-POTSOR	x			(1), (2), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
2.5	Lysozyme	E 1105	File 2.2.6 (1997); 3.4.12 (1997)	COEI-1-LYSOZY	x	x		(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
2.6	L ascorbic acid	E 300	File 1.11 (2001); 2.2.7 (2001); 3.4.7 (2001)	COEI-1-ASCACI	x		Maximum content in wine thus treated and placed on the market: 250 mg/l. Maximum 250 mg/l for each treatment.	Fresh grapes, (1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
2.7	Dimethyldicarbonate (DMDC)	E242 / CAS 4525-33-1	File 3.4.13 (2001)	COEI-1-DICDIM	x		The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
<b>3 Adsorbents</b>								
3.1	Charcoal for oenological use		File 2.1.9 (2002); 3.5.9 (1970)	COEI-1-CHARBO		x	The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	White wines, (2), (10), and (14)
3.2	Selective vegetal fibres		File 3.4.20 (2017)	COEI-1-FIBVEG		x		(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
<b>4 Activators for alcoholic and malolactic fermentation</b>								
4.1	Microcrystalline cellulose	E 460(i) / CAS 9004-34-6	File 2.3.2 (2019), 3.4.21 (2015)	COEI-1-CELMIC		x	It must comply with the specifications laid down in the Annex to Regulation (EU) No 231/2012.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
4.2	Diammonium hydrogen phosphate	E 342 / CAS 7783-28-0	File 4.1.7 (1995)	COEI-1-PHODIA		x	Only for alcoholic fermentation. No more than 1 g/l (expressed in salts) <sup>5</sup> or 0,3 g/l for the second fermentation of sparkling wines.	Fresh grapes, (2), (10), (11), (12), (13), second alcoholic fermentation of (4), (5), (6) and (7).
4.3	Ammonium sulphate	E 517 / CAS 7783-20-2	File 4.1.7 (1995)	COEI-1-AMMSUL		x		
4.4	Ammonium bisulphite	- / CAS 10192-30-0		COEI-1-AMMHYD		x	Only for alcoholic fermentation. No more than 0,2 g/l (expressed in salts) and up to the limits set in points 2.1 to 2.3.	Fresh grapes, (2), (10), (11), (12) and (13)
4.5	Thiamine hydrochloride	- / CAS 67-03-8	File 2.3.3 (1976); 4.1.7 (1995)	COEI-1-THIAMIN		x	Only for alcoholic fermentation. No more than 0,6 mg/l (expressed in thiamin) for each treatment.	Fresh grapes, (2), (10), (11), (12), (13), second alcoholic fermentation of (4), (5), (6) and (7)
4.6	Yeast autolysates	- / -	File 2.3.2 (2019); 3.4.21 (2015)	COEI-1-AUTLYS		x <sup>2</sup>		Fresh grapes, (2), (10), (11) and (12)
4.7	Yeast cell walls	- / -	File 2.3.4 (1988); 3.4.21 (2015)	COEI-1-YEHULL		x <sup>2</sup>		Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
4.8	Inactivated yeasts	- / -	File 2.3.2 (2019); 3.4.21 (2015)	COEI-1-INAYEA		x <sup>2</sup>		Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)

4.9	Inactivated yeasts with guaranteed glutathione levels	- / -	File 2.2.9 (2017)	COEI-1-LEVGLU		x <sup>2</sup>	Only for alcoholic fermentation.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5	Clarifying agents							
5.1	Edible gelatine	- / CAS 9000-70-8	File 2.1.6 (1997); 3.2.1 (2011)	COEI-1-GELATI		x <sup>2</sup>		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.2	Wheat protein		File 2.1.17 (2004); 3.2.7 (2004)	COEI-1-PROVEG		x <sup>2</sup>		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.3	Peas protein		File 2.1.17 (2004); 3.2.7 (2004)	COEI-1-PROVEG		x <sup>2</sup>		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.4	Potatoes protein		File 2.1.17 (2004); 3.2.7 (2004)	COEI-1-PROVEG		x <sup>2</sup>		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.5	Isinglass		File 3.2.1 (2011)	COEI-1-COLPOI		x		(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
5.6	Casein	- / CAS 9005-43-0	File 2.1.16 (2004)	COEI-1-CASEIN		x <sup>2</sup>		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.7	Potassium caseinates	- / CAS 68131-54-4	File 2.1.15 (2004); 3.2.1 (2011)	COEI-1-POTCAS		x <sup>2</sup>		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.8	Egg albumin	- / CAS 9006-59-1	File 3.2.1 (2011)	COEI-1-OEUALB		x <sup>2</sup>		(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
5.9	Bentonite	E 558 / -	File 2.1.8 (1970); 3.3.5 (1970)	COEI-1-BENTON		x		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.10	Silicon dioxide (gel or colloidal solution)	E 551 / -	File 2.1.10 (1991); 3.2.1 (2011); 3.2.4 (1991)	COEI-1-DIOSIL		x		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.11	Kaolin	- / CAS 1332-58-7	File 3.2.1 (2011)	COEI-1-KAOLIN		x		(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
5.12	Tannins		File 2.1.7 (2019); 2.1.17 (2004); 3.2.6 (2019); 3.2.7 (2004); 4.1.8 (1981); 4.3.2 (1981)	COEI-1-TANINS		x		(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.13	Chitosan derived from <i>Aspergillus niger</i>	- / CAS 9012-76-4	File 2.1.22 (2009); 3.2.1 (2011); 3.2.12 (2009)	COEI-1-CHITOS		x		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.14	Chitin-glucan derived from <i>Aspergillus niger</i>	Chitin: CAS 1398-61-4; Glucan: CAS 9041-22-9.	File 2.1.23 (2009); 3.2.1 (2011); 3.2.13 (2009)	COEI-1-CHITGL		x		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.15	Yeast protein extracts	- / -	File 2.1.24 (2011); 3.2.14 (2011); 3.2.1 (2011)	COEI-1-EPLEV		x		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.16	Polyvinylpolypyrrolidone	E 1202 / CAS 25249-54-1	File 3.4.9 (1987)	COEI-1-PVPP		x		(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)

5.17	Calcium alginate	E 404 / CAS 9005-35-0	File 4.1.8 (1981)	COEI-1-ALGIAC		x	Only in the production of all categories of sparkling and semi-sparkling wines obtained by fermentation in bottle and with the lees separated by disgorging.	(4), (5), (6), (7), (8) and (9)
5.18	Potassium alginate	E 402 / CAS 9005-36-1	File 4.1.8 (1981)	COEI-1-POTALG		x	Only in the production of all categories of sparkling and semi-sparkling wines obtained by fermentation in bottle and with the lees separated by disgorging.	(4), (5), (6), (7), (8) and (9)
<b>6 Stabilising agents</b>								
6.1	Potassium hydrogen tartrate	E336(i) / CAS 868-14-4	File 3.3.4 (2004)	COEI-1-POTBIT		x	Only to assist the precipitation of tartaric salts.	partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.2	Calcium tartrate	E354 / -	File 3.3.12 (1997)	COEI-1-CALTAR		x		partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.3	Citric acid	E 330	File 3.3.8 (1970); 3.3.1 (1970)	COEI-1-CITACI	x		Maximum content in wine thus treated and placed on the market: 1 g/l	partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.4	Tannins	- / -	2.1.7 (2019); 3.3.1 (1970); 3.2.6 (2019);	COEI-1-TANINS				partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
6.5	Potassium ferrocyanide	E 536 / -	File 3.3.1 (1970); 3.3.10 (1970)	COEI-1-POTFER		x	Subject to the conditions laid down in Appendix 4 to this Annex. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.6	Calcium phytate	- / CAS 3615-82-5	File 3.3.1 (1970)	COEI-1-CALPHY		x	Only for red wines and no more than 8 g/hl Subject to the conditions laid down in Appendix 4 to this Annex.	partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.7	Metatartaric acid	E 353 / -	File 3.3.7 (1970)	COEI-1-METACI	x			partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.8	Gum arabic	E 414 / CAS 9000-01-5	File 3.3.6 (1972)	COEI-1-GOMARA	x		Quantum satis	partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.10	Yeast mannoproteins	- / -	File 3.3.13 (2005)	COEI-1-MANPRO	x			partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.11	Carboxymethylcellulose	E466 / -	File 3.3.14 (2019)	COEI-1-CMC	x		Only to ensure tartaric stabilisation. May be used for the production of white, rosé and red wines.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.12	Polyvinylimidazole-polyvinylpyrrolidone copolymers (PVI/PVP)	- / CAS 87865-40-5	File 2.1.20 (2014); 3.4.14 (2014)	COEI-1-PVIPVP		x	The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)

**Kommenterede [F1]:** See <http://www.efsa.europa.eu/en/efsajournal/pub/6030>

6.13	Potassium polyaspartate	E 456 / CAS 64723-18-8	File 3.3.15 (2016)	COEI-1-POTASP	x		Only to contribute to the tartaric stabilization.	(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
7	Enzymes <sup>6</sup>							
7.1	Urease	EC 3.5.1.5	File 3.4.11 (1995)	COEI-1-UREASE COEI-1-PRENZY		x	Only to reduce the level of urea in the wine.  Subject to the conditions laid down in Appendix 6 to this Annex.	partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
7.2	Pectin lyases	EC 4.2.2.10	File 1.13 (2013); 2.1.4 (2013); 2.1.18 (2013); 3.2.8 (2013); 3.2.11 (2013)	COEI-1-ACTPLY COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
7.3	Pectin methylesterase	EC 3.1.1.11	File 1.13 (2013); 2.1.4 (2013); 2.1.18 (2013); 3.2.8 (2013); 3.2.11 (2013)	COEI-1-ACTPME COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
7.4	Polygalacturonase	EC 3.2.1.15	File 1.13 (2013); 2.1.4 (2013); 2.1.18 (2013); 3.2.8 (2013); 3.2.11 (2013)	COEI-1-ACTPGA COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
7.5	Hemicellulase	EC 3.2.1.78	File 1.13 (2013); 2.1.4 (2013); 2.1.18 (2013); 3.2.8 (2013); 3.2.11 (2013)	COEI-1-ACTGHE COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
7.6	Cellulase	EC 3.2.1.4	File 1.13 (2013); 2.1.4 (2013); 2.1.18 (2013); 3.2.8 (2013); 3.2.11 (2013)	COEI-1-ACTCEL COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
7.7	Betaglucanase	EC 3.2.1.58	File 3.2.10 (2004)	COEI-1-BGLUCA COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
7.8	Glycosidase	EC 3.2.1.20	File 2.1.19 (2013); 3.2.9 (2013)	COEI-1-GLYCOS COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
7.9	Arabinanase	EC 3.2.1.99	File 1.13 (2013); 2.1.4 (2013); 2.1.18 (2013); 3.2.8 (2013); 3.2.11 (2013)	COEI-1-ACTARA COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
7.10	Beta-glucanase (β1-3, β1-6)	EC 3.2.1.6	File 3.5.7 (2013)	COEI-1-ACTGLU COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
7.11	Glucosidase	EC 3.2.1.21	File 2.1.19 (2013); 3.2.9 (2013)	COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
8	Gases and packaging gases <sup>7</sup>							
8.1	Argon	E 938 / CAS 7440-37-1	File 2.2.5 (1970); 3.2.3 (2002)	COEI-1-ARGON	x <sup>7</sup>	x		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
8.2	Nitrogen	E 941 / CAS 7727-37-9	File 2.1.14 (1999); 2.2.5 (1970); 3.2.3 (2002)	COEI-1-AZOTE	x <sup>7</sup>	x		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
8.3	Carbon dioxide	E 290 / CAS 124-38-9	File 1.7 (1970); 2.1.14 (1999); 2.2.3	COEI-1-DIOCAR	x <sup>7</sup>	x	In the case of still wines the maximum carbon dioxide content in the wine so treated and placed	partially fermented must for direct human consumption as such, (1),

			(1970); 2.2.5 (1970); 2.3.9 (2005); 4.1.10 (2002)				on the market is 3 g/l, while the excess pressure caused by the carbon dioxide must be less than 1 bar at a temperature of 20 °C.	(3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
8.4	Gaseous oxygen	E 948 / CAS 17778-80-2	File 2.1.1 (2016) ; 3.5.5 (2016)	COEI-1-OXYGEN		x		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
<b>9 Fermentation agents</b>								
9.1	Yeasts for wine production	- / -	File 2.3.1 (2016); 4.1.8 (1981)	COEI-1-SACCHA COEI-1-NOSACC		x <sup>2</sup>		Fresh grapes, (2), (10), (11), (12), (13), second alcoholic fermentation of (4), (5), (6) and (7)
9.2	Lactic acid bacteria	- / -	File 2.1.3.2.3.2 (2019), 3.1.2 (1979); 3.1.2.3 (1980)	COEI-1-BALACT		x <sup>2</sup>		(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
<b>10 Correction of defects</b>								
10.1	Copper sulphate, pentahydrate	- / CAS 7758-99-8	File 3.5.8 (1989)	COEI-1-CUISUL		x	No more than 1 g/hl, provided that the copper content of the product so treated does not exceed 1 mg/l, with the exception of liqueur wines prepared from fresh unfermented or slightly fermented grape must, for which the copper content may not exceed 2 mg/l.	partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
10.2	Copper citrate	- / CAS 866-82-0	File 3.5.14 (2008)	COEI-1-CUICIT		x	No more than 1 g/hl, provided that the copper content of the product so treated does not exceed 1 mg/l, with the exception of liqueur wines prepared from fresh unfermented or slightly fermented grape must, for which the copper content may not exceed 2 mg/l.	partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
10.3	Chitosan derived from <i>Aspergillus niger</i>	- / CAS 9012-76-4	File 3.4.16 (2009)	COEI-1-CHITOS		x		(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
10.4	Chitin-glucan derived from <i>Aspergillus niger</i>	Chitin: CAS 1398-61-4; Glucan: CAS 9041-22-9.	File 3.4.17 (2009)	COEI-1-CHITGL		x		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
10.5	Inactivated yeasts	- / -		COEI-1-INAYEA		x <sup>2</sup>		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
<b>11 Other practices</b>								
11.1	Aleppo pine resin	- / -				x	Subject to the conditions laid down in Appendix 2 to this Annex.	(2), (10), (11)
11.2	Fresh lees	- / -				x <sup>2</sup>	Only in dry wines. Fresh lees are sound and undiluted and contain yeasts resulting from the recent vinification of dry wine. Quantities not exceeding 5 % of the volume of product treated.	(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
11.3	Caramel	E 150 a-d / -	File 4.3 (2007)	COEI-1-CARAMEL		x	To reinforce the colour as defined in point 2 of Annex I to Regulation (EC) No 1333/2008.	(3)
11.4	Allyl isothiocyanate	- / 57-06-7				x	Only to impregnate discs of pure paraffin. See Table 1. No trace of allyl isothiocyanate must be present in the wine.	Only for partially fermented must for direct human consumption as such, and wine.
11.5	Inactivated yeasts	- / -		COEI-1-INAYEA		x <sup>2</sup>		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)



<sup>1</sup> The year in brackets following references to a file of the OIV Code of Oenological Practices indicates the version of the file authorised by the Union as authorised oenological practices, subject to the conditions and limits of use set out in this table.

<sup>2</sup> Substances used as processing aids as referred to in Article 20(d) of Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004 (OJ L 304, 22.11.2011, p. 18).

<sup>3</sup> The authorised oenological compounds are to be used in line with the provisions contained in the files of the OIV Code of Oenological Practices referred to in column 3 unless any further conditions and limits of use as laid down in this column apply.

<sup>4</sup> If not applicable to all categories of wine products laid down in Part II of Annex VII to Regulation (EU) 1308/2013.

<sup>5</sup> The ammonium salts referred to in line 4.2, 4.3 and 4.4 may also be used in combination, up to the overall limit of 1g/l or 0,3 g/l for the second fermentation of sparkling wine. However, the ammonium salt referred to in line 4.4 may not exceed the limit referred to in line 4.4.

<sup>6</sup> See also Article 9(2) of this Regulation.

<sup>7</sup> When they are used as additives a referred to in point 20 of Annex I to Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives (OJ L 354, 31.12.2008, p.16).\*