

## 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>1</sup>
1	Aeration or oxygenation	Only when using gaseous oxygen.
2	Heat treatments	Subject to the conditions set out in files 1.8 (1970), 2.4.4 (1988), 3.4.3 (1988) and 3.4.3.1 (1990) of the OIV Code of Oenological Practices.
3	Centrifugation and filtration with or without an inert filtering agent	Use of an inert filtering agent 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.
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

<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.

		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.
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.
12	Correction of the alcohol content of wine	Correction only carried out with wine. Subject to the conditions laid down in Appendix 8.
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>2</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>3</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), 3.1.2.3 (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.
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.
18	Membrane technology coupled with activated carbon	Only for the purpose to reduce excess 4-ethylphenol and 4-ethylguaiaicol in wines. Subject to the conditions laid down in Appendix 10.
19	Filter plates containing zeolite y-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.

<sup>2</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>3</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>
1	Acidity regulators							
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. 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 2.1.3.1.1.1 (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)
2	Preservatives and antioxidants							
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.	(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 2.1.2 (1987)	COEI-1-POTBIS		x		(1), (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), 3.4.4 (2003)	COEI-1-POTANH		x		(1), (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), (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)
3	Sequestrants							
3.1	Charcoal for oenological use		File 2.1.9 (2002); 3.5.9 (1970)	COEI-1-CHARBO		x		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)
4	Activators for alcoholic and malolactic fermentation							
4.1	Microcrystalline cellulose	E 460(i) / CAS 9004-34-6	File 2.3.2 (2005), 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, (2), (4), (5), (6), (7), (10), (11) and (12)
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-1AMMSUL		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.	Fresh grapes, (2), (10), (11), (12), (13), second alcoholic fermentation of (4), (5), (6) and (7)
4.6	Yeast autolysates	- / -	File 2.3.2 (2005); 3.4.21 (2015)	COEI-1-AUTLYS		x <sup>2</sup>		Fresh grapes, (2), (10), (11), (12) and (13)
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 (2005); 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 (1970); 2.1.17 (2004); 3.2.6 (1970); 3.2.7 (2004); 4.1.8 (1981); 4.3.2 (1981)	COEI-1-TANINS		x		(1), (3), (4), (5), (6), (7), (8), (9), (10), (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); 3.2.1 (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); 3.2.1 (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	Polyvinylpyrrolidone	E 1202 / CAS 25249-54-1	File 3.4.9 (1987)	COEI-1-PVPP		x		(1), (3), (4), (5), (6), (7), (8), (9), (10), (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)
6	Stabilising agents							
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	- / -	3.3.1 (1970);	COEI-1-TANINS				partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.5	Potassium ferrocyanide	E 536 / -	File 3.3.1 (1970)	COEI-1-POTFER		x	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)
6.6	Calcium phytate	- / CAS 3615-82-5	File 3.3.1 (1970)	COEI-1-CALPHY		x	For red wines, 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)
6.9	Tartaric acid D, L- or its neutral salt of potassium	- / CAS 133-37-9	File 2.1.21 (2008); 3.4.15 (2008)	COEI-1-DLTART		x	Only for precipitating excess calcium.  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)
6.10	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 (2008)	COEI-1-CMC	x		Only to ensure tartaric stabilisation.	Vins blancs, (4), (5), (6),



								(7), (8), (9)
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)
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		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 2.1.4 (2013); 2.1.18 (2013); 3.2.8 (2013); 3.2.11 (2013)	COEI-1-ACTPLY		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)
7.3	Pectin methylesterase	EC 3.1.1.11	File 2.1.4 (2013); 2.1.18 (2013); 3.2.8 (2013); 3.2.11 (2013)	COEI-1-ACTPME		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)
7.4	Polygalacturonase	EC 3.2.1.15	File 2.1.4 (2013); 2.1.18 (2013); 3.2.8 (2013); 3.2.11 (2013)	COEI-1-ACTPGA		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), (10), (11), (12), (15) and (16)
7.5	Hemicellulase	EC 3.2.1.78	File 2.1.4 (2013); 2.1.18 (2013); 3.2.8 (2013); 3.2.11 (2013)	COEI-1-ACTGHE		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), (10), (11), (12), (15) and (16)
7.6	Cellulase	EC 3.2.1.4	File 2.1.4 (2013); 2.1.18 (2013); 3.2.8 (2013); 3.2.11 (2013)	COEI-1-ACTCEL		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), (10), (11), (12), (15) and (16)
7.7	Betaglucanase	EC 3.2.1.58	File 3.2.10 (2004)	COEI-1-BGLUCA		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), (10), (11), (12), (15) and (16)

7.8	Glycosidase	EC 3.2.1.20	File 2.1.19 (2013); 3.2.9 (2013)	COEI-1-GLYCOS		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), (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 (1970); 2.2.5 (1970); 2.3.9 (2005); 4.1.10 (2002)	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 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.	partially fermented must for direct human consumption as such, (1), (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)
9	Fermentation agents							
9.1	Yeasts for wine production	- / -	File 2.3.1 (2016); 4.1.8 (1981)	COEI-1-LESEAC		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 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), (15) and (16)
10	Correction of defects							
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)
11	Other practices							
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), (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).