

| Oenological processes | Categories of wine products ^[4] | | | | | | | | | | | | | | | | | Conditions and limits of use ^[1] | Production of organic wines ^[5] | | |
|--|--|---------------|-----------------------------------|-------------------------|----------------------------|--------------------------------------|--|---------|----------------|------------------|------------------|--------------------------|-----------------------------------|--------------------------|-----------------------|-------------------------------|-----------------------------|---|---|--------|--|
| | Fresh grapes | 10 Grape must | 11 Partially fermented grape must | 12 Fermented grape must | 13 Concentrated grape must | 14 Rectified concentrated grape must | 15 Partially fermented must for direct human consumption as new still wine in fermentation | 16 Wine | 1 Liqueur wine | 2 Sparkling wine | 3 Sparkling wine | 4 Quality sparkling wine | 5 Quality aromatic sparkling wine | 6 Aerated sparkling wine | 7 Semi-sparkling wine | 8 Aerated semi-sparkling wine | 9 Wine from raisined grapes | | 10 Wine from overripe grapes | Yes/No | Comments/conditions of use |
| 1 Aeration or oxygenation | | x | x | x | | | | x | x | x | x | x | x | x | x | x | x | x | Subject to the conditions set out in files 2.1.1 (2016) and 3.5.5 (2016) of the OIV Code of Oenological Practices. | Yes | Air or oxygen. |
| 2 Heat treatments | | x | x | x | x | | | x | x | x | x | x | x | x | x | x | x | x | Subject to the conditions set out in files 1.8 (1970), 2.2.4 (1988), 2.3.6 (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. | Yes | The temperature should not exceed 75°C. |
| 2a Cold treatments | | x | x | x | x | | | x | x | x | x | x | x | x | x | x | x | x | Subject to the conditions set out in point 1(c) of Section B of Part I of Annex VIII to Regulation (EU) No 1308/2013 and in files 1.14 (2005), 1.15 (2005), 2.1.12.4 (1998), 2.3.6 (1988), 3.1.2 (1979), 3.1.2.1 (1979), 3.3.4 (2004) and 3.5.11.1 (2001) of the OIV Code of Oenological Practices. | No | |
| 3 Centrifugation and filtration with or without an inert filtering agent | | x | x | x | x | x | | x | x | x | x | x | x | x | x | x | x | x | 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. | Yes | Medias allowed: perlite, cellulose or diatomaceous earth. Size of the pores ≥ 0,2 µm. |
| 4 Create an inert atmosphere | | | x | x | x | | | x | x | x | x | x | x | x | x | x | x | x | Only for the purpose to handle the product shielded from the air. | Yes | Argon, nitrogen or carbon dioxide. |
| 5 Elimination of sulphur dioxide by physical processes | | x | x | x | x | x | | x | | | | | | | | | | | | No | |
| 6 Ion exchange resins | | x | | | | | | | | | | | | | | | | | Only with grape must intended for the manufacture of rectified concentrated grape must. Subject to the conditions laid down in Appendix 3: "list of varieties that may be used to produce liqueur wines". The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013. | No | |
| 7 Bubbling | | x | x | x | | | | x | x | x | x | x | x | x | x | x | x | x | Only when using argon or nitrogen. | Yes | Only with nitrogen, not argon. |
| 8 Flotation | | x | x | x | | | | | | | | | | | | | | | Only when using nitrogen or carbon dioxide or by aerating. Subject to the conditions set out in file 2.1.14 (1999): a) Protected from air by using nitrogen or carbon dioxide, or by aerating ; b) At ambient temperature, after chilling or by using continuous systems which allow real-time control of clarifying agents and clarification speed; c) Or in a static manner using appropriate containers | Yes | Air, nitrogen or carbon dioxide. |
| 9 Discs of pure paraffin impregnated with allyl isothiocyanate | | | | | | | x | x | x | x | x | x | x | x | x | x | x | x | 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; no trace of allyl isothiocyanate should remain in wine. | No | |
| 10 Electrodialysis treatment | | | | | | | x | x | x | x | x | x | x | x | x | x | x | x | Only for the purpose to ensure the tartaric stabilisation of the wine. 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. | No | |
| 11 Pieces of oak wood | | x | x | x | | | | x | x | x | x | x | x | x | x | x | x | x | 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. | Yes | |
| 12 Correction of the alcohol content of wine | | | | | | | | | x | x | x | x | x | x | x | x | x | x | 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. | No | |
| 13 Cation exchangers for tartaric stabilisation | | | | | | | x | x | x | x | x | x | x | x | x | x | x | x | 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 ^[2] 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. | No | |
| 14 Electro-membranary treatment | | x | x | x | | | | x | x | x | x | x | x | x | x | x | x | x | 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 ^[3] 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. | No | |
| 15 Cation exchangers for acidification | | x | x | x | | | | x | x | x | x | x | x | x | x | x | x | x | 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. | No | |
| 16 Membrane coupling | | x | | | | | | | | | | | | | | | | | Only for the reduction in sugar content of musts. 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. | No | |
| 17 Membrane contactors | | | | | | | | | x | x | x* | x* | x* | x | x* | x | x | x | Only for the purpose to manage the dissolved gas in wine. * 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. | No | |

| Oenological processes | Categories of wine products ^[4] | | | | | | | | | | | | | | | | Conditions and limits of use ^[1] | Production of organic wines ^[5] | | | |
|-----------------------|--|------------|--------------------------------|--------------------------------|-------------------------|-----------------------------------|---|------|--------------|----------------|----------------|------------------------|---------------------------------|------------------------|---------------------|-----------------------------|---|--|--|--------|----------------------------|
| | 10 | 11 | 12 | 13 | 14 | 15 | 16 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | | 15 | 16 | Yes/No | Comments/conditions of use |
| | Fresh grapes | Grape must | Partially fermented grape must | Partially fermented grape must | Concentrated grape must | Rectified concentrated grape must | Partially fermented must for direct human consumption as New still wine in fermentation | Wine | Liqueur wine | Sparkling wine | Sparkling wine | Quality sparkling wine | Quality aromatic sparkling wine | Aerated sparkling wine | Semi-sparkling wine | Aerated semi-sparkling wine | Wine from raisined grapes | Wine from overripe grapes | | | |
| 18 | Membrane technology coupled with activated carbon | | | | | | x | x | x | x | x | x | x | x | x | x | x | x | Only for the purpose to reduce excess 4-ethylphenol and 4-ethylguaiacol 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. | No | |
| 19 | Filter plates containing zeolite γ-faujasite | | | | | | x | x | x | x | x | x | x | x | x | x | x | x | 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: treatment performed on clarified wine. | No | |
| 20 | Partial concentration | | | | | | x | x | x | x | x | x | x | x | x | x | x | x | For grape must: subject to the conditions laid down in point 1(b) of Section B of Part I of Annex VIII to Regulation (EU) 1308/2013 and in files 2.1.12 (1998), 2.1.12.1 (1993), 2.1.12.2 (2001), 2.1.12.3 (1998) and 2.1.12.4 (1998) of the OIV code of Oenological Practices. For wine: subject to the conditions laid down in point 1c) of Section B of Part I of Annex VIII to Regulation (EU) 1308/2013 and in files 3.5.11 (2001) and 3.5.11.1 (2001) 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. | No | |
| 21 | Treatment by discontinuous high pressure processes | x | x | x | x | | | | | | | | | | | | | | Subject to the conditions laid down in file 2.1.26 (2019) of the OIV Code of Oenological Practices. | No | |
| 22 | Treatment by continuous high pressure processes | | x | x | x | | | | | | | | | | | | | | Subject to the conditions laid down in file 2.2.10 (2020) of the OIV Code of Oenological Practices. | No | |
| 23 | Treatment of crushed grapes with ultrasound to promote the extraction of their compounds | x | | | | | | | | | | | | | | | | | Subject to the conditions laid down in file 1.17 (2019) of the OIV Code of Oenological Practices. | No | |
| 24 | Treatment of grapes by pulsed electric fields | x | | | | | | | | | | | | | | | | | Subject to the conditions laid down in file 2.1.27 (2020) of the OIV Code of Oenological Practices. | No | |
| 25 | Treatment of musts and wines using adsorbent styrene-divinylbenzene beads | x | x | x | x | | x | x | x | x | x | x | x | x | x | x | x | x | Subject to the conditions laid down in file 2.2.11 (2020) and 3.4.22 (2020) of the OIV Code of Oenological Practices. | No | |

[1] 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.

[2] 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).

[3] 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).

[4] Products defined in Part II of Annex VII to Regulation (EU) No 1308/2013.

[5] See Annex V part D of regulation EU 2021/1165

| Substances / Activities | E number and/or CAS number | OIV Code of Oenological Practices ^[1] | OIV Codex file reference as referred to in Article 9(1) | Category Additive Processing aid ^[2] | Categories of wine products ^[4] | | | | | | | | | | | | | | | | Conditions and limits of use ^[3] | Production of organic wines ^[5] | | | |
|---|-------------------------------|--|--|--|--|------------------|--------------------------------|---|-------------------------|-----------------------------------|---|------|----------------|----------------|------------------------|---------------------------------|------------------------|---------------------|-----------------------------|---------------------------|---|--|---|--------|---|
| | | | | | - | 10 | 11 | 12 | 13 | 14 | - | 2 | 1 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | | 15 | 16 | Yes/No | Comments/conditions of use |
| | | | | | Fresh grapes | Grape must | Partially fermented grape must | Partially fermented grape must extracted from raisined grapes | Concentrated grape must | Rectified concentrated grape must | Partially fermented must for direct human consumption as New still wine in fermentation | Wine | Liqueur wine | Sparkling wine | Quality sparkling wine | Quality aromatic sparkling wine | Aerated sparkling wine | Semi-sparkling wine | Aerated semi-sparkling wine | Wine from raisined grapes | Wine from overripe grapes | | | | |
| 1 Acidity regulators | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1.1 | Tartaric acid (L(+)-) | E 334 CAS 87-69-4 | 2.1.3.1.1 (2001); 3.1.1.1 (2001) | COEI-1-LTARAC | x | | x | x | x | | | x | x | x | x | x | x | x | x | x | x | 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. | Yes | |
| 1.2 | Malic acid (D,L-; L-) | E 296 | 2.1.3.1.1 (2001); 3.1.1.1 (2001) | COEI-1-ACIMAL | x | | x | x | x | | | x | x | x | x | x | x | x | x | x | x | x | The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013. | No | |
| 1.3 | Lactic acid | E 270 | 2.1.3.1.1 (2001); 3.1.1.1 (2001) | COEI-1-ACILAC | x | | x | x | x | | | x | x | x | x | x | x | x | x | x | x | x | Specifications for tartaric acid (L(+)-) laid down in point 2 of Appendix 1 to this Annex. | Yes | |
| 1.4 | Potassium L(+)-tartrate | E 336(ii) CAS 921-53-9 | 2.1.3.2.2 (1979); 3.1.2.2 (1979) | COEI-1-POTTAR | x | | x | x | x | | | x | x | x | x | x | x | x | x | x | x | x | | Yes | |
| 1.5 | Potassium bicarbonate | E 501(ii) CAS 298-14-6 | 2.1.3.2.2 (1979); 3.1.2.2 (1979) | COEI-1-POTBIC | x | | x | x | x | | | x | x | x | x | x | x | x | x | x | x | x | | Yes | |
| 1.6 | Calcium carbonate | E 170 CAS 471-34-1 | 2.1.3.2.2 (1979); 3.1.2.2 (1979) | COEI-1-CALCAR | x | | x | x | x | | | x | x | x | x | x | x | x | x | x | x | x | | Yes | |
| 1.8 | Calcium sulphate | E 516 | 2.1.3.1.1 (2017) | | x | | | | | | | | x | | | | | | | | | | Conditions and limits laid down in point 2(b) of Section A of Annex III. Maximum use level: 2 g/l. | No | |
| 1.9 | Potassium carbonate | E 501(i) | 2.1.3.2.5 (2017); 3.1.2.2 (1979) | | x | | x | x | x | | | x | x | x | x | x | x | x | x | x | x | 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. | Yes | |
| 1.10 | Citric acid | E 330 | 3.1.1 (1979) 3.1.1.1 (2001) | COEI-1-CITACI | x | | | | | | | x | x | x | x | x | x | x | x | x | x | x | The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013. | No | |
| 1.11 | Yeasts for wine production | | 2.1.3.2.3 (2019); 2.1.3.2.3.1 (2019); 2.1.3 (2016) | COEI-1-SACCHA, COEI-1-NOSACC | | x ^[2] | x | x | x | | | | | | | | | | | | | | Citric acid: only objective a) of OIV files 3.1.1 (1979) and 3.1.1.1 (2001) applies. Maximum content in wine thus treated and placed on the market: 1 g/L. | No | |
| 1.12 | Lactic acid bacteria | | 2.1.3.2.3 (2019); 2.1.3.2.3.2 (2019); 3.1.2 (1979); 3.1.2.3 (1980) | COEI-1-BALACT | | x ^[2] | x | x | x | | | x | x | x | x | x | x | x | x | x | x | x | | No | |
| 2 Preservatives and antioxidants | | | | | | | | | | | | | | | | | | | | | | | | | |
| 2.1 | Sulphur dioxide | E 220 CAS 7446-09-5 | 1.12 (2004); 2.1.2 (1987); 3.4.4 (2003) | COEI-1-SOUDIO | x | | x | x | x | x | | x | x | x | x | x | x | x | x | x | x | x | Limits (i.e. maximum quantity in the product placed on the market) as laid down in Section B of Annex I. | Yes | . 100 mg/L for red wines (referred to point A.1(a) of Annex I section B of EU 2019/934) with sugar < 2g/L; |
| 2.2 | Potassium bisulphite | E 228 CAS 7773-03-7 | 1.12 (2004); 2.1.2 (1987); 3.4.4 (2003) | COEI-1-POTBIS | x | | x | x | x | x | | x | x | x | x | x | x | x | x | x | x | x | | Yes | . 150 mg/L for white and rosé wines (referred to point A.1(b) of Annex I section B of EU 2019/934) with sugar < 2g/L; |
| 2.3 | Potassium metabisulphite | E 224 CAS 16731-55-8 | 1.12 (2004); 2.1.2 (1987); 3.4.4 (2003) | COEI-1-POTANH | x | | x | x | x | x | | x | x | x | x | x | x | x | x | x | x | x | | Yes | . Limit reduced by 30 mg/L for all other wines mentioned in Annex I section B. |
| 2.4 | Potassium sorbate | E 202 | 3.4.5 (1988) | COEI-1-POTSOR | x | | | | | | | x | x | x | x | x | x | x | x | x | x | x | Maximum use level: 200 mg/l. | No | |
| 2.5 | Lysozyme | E 1105 | 2.2.6 (1997); 3.4.12 (1997) | COEI-1-LYSOZY | x | x | x | x | x | | | x | x | x | x | x | x | x | x | x | x | x | Maximum use level: 500 mg/l. | No | |
| 2.6 | L-ascorbic acid | E 300 | 1.11 (2001); 2.2.7 (2001); 3.4.7 (2001) | COEI-1-ASCACI | x | | x | x | x | x | | x | x | x | x | x | x | x | x | x | x | x | Maximum content in wine thus treated and placed on the market: 250 mg/l. Maximum 250 mg/l for each treatment. | Yes | |
| 2.7 | Dimethyldicarbonate (DMDC) | E242 CAS 4525-33-1 | 3.4.13 (2001) | COEI-1-DICDIM | x | | | | | | x | x | x | x | x | x | x | x | x | x | x | x | The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013. Maximum use level: 200 mg/l. | No | |
| 3 Adsorbents | | | | | | | | | | | | | | | | | | | | | | | | | |
| 3.1 | Charcoal for oenological use | | 2.1.9 (2002); 3.5.9 (1970) | COEI-1-CHARBO | | x | | | | x | | x | x ^b | x ^b | x ^b | x ^b | x ^b | x ^b | x ^b | x ^b | x ^b | x ^b | ^a : white wines only The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013. Maximum use level: 100 g/hl on must or wine | Yes | |
| 3.2 | Selective vegetal fibres | | 3.4.20 (2017) | COEI-1-FIBVEG | | x | | | | | | x | x | x | x | x | x | x | x | x | x | x | Maximum use level: 1.5 kg/m ² of the filter sheet surface area. | No | |
| 4 Activators for alcoholic and malolactic fermentation | | | | | | | | | | | | | | | | | | | | | | | | | |
| 4.1 | Microcrystalline cellulose | E 460(i) CAS 9004-34-6 | 2.3.2 (2019); 3.4.21 (2015) | COEI-1-CELMIC | x | | x | x | x | x | | x | x | x | x | x | x | x | x | x | x | x | It must comply with the specifications laid down in the Annex to Regulation (EU) No 231/2012. | Yes | Only for filtration (point 3.3.(b) of Annex II part VI of EU 2018/848). |
| 4.2 | Diammonium hydrogen phosphate | E 342 CAS 7783-28-0 | 4.1.7 (1995) | COEI-1-PHODIA | x | | x | x | x | x | x | | x ^b | x ^b | x ^b | x ^b | | | | | | | ^b : only for alcoholic fermentation. No more than 1 g/l (expressed in salts) ^[5] or 0.3 g/l for the second fermentation of sparkling wines. | Yes | |
| 4.3 | Ammonium sulphate | E 517 CAS 7783-20-2 | 4.1.7 (1995) | COEI-1-AMMSUL | x | | x | x | x | x | x | | x ^b | x ^b | x ^b | x ^b | | | | | | | | No | |
| 4.4 | Ammonium bisulphite | | | COEI-1-AMMHYD | x | | x | x | x | x | | x | | | | | | | | | | | ^b : 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. | No | |
| 4.5 | Thiamine hydrochloride | CAS 67-03-8 | 2.3.3 (1976); 4.1.7 (1995) | COEI-1-THIAMIN | x | | x | x | x | x | x | | x | x ^b | x ^b | x ^b | x ^b | | | | | | ^b : only for alcoholic fermentation. Maximum use level: 0.6mg/l (expressed in thiamin) for each treatment. | Yes | |
| 4.6 | Yeast autolysates | | 2.3.2 (2019); 3.4.21 (2015) | COEI-1-AUTLYS | | x ^[2] | x | x | x | x | x | x | x | x | x | x | x | x | x | x | x | x | | Yes | |

| Substances / Activities | E number and/or CAS number | OIV Code of Oenological Practices ^[1] | OIV Codex file reference as referred to in Article 9(1) | Category Additive Processing aid ^[2] | Categories of wine products ^[4] | | | | | | | | | | | | | | | | Conditions and limits of use ^[3] | Production of organic wines ^[5] | | | |
|-----------------------------|--|--|---|--|--|------------|--------------------------------|---|-------------------------|-----------------------------------|---|------|--------------|----------------|------------------------|---------------------------------|------------------------|---------------------|-----------------------------|---------------------------|---|--|---|--------|---|
| | | | | | - | 10 | 11 | 12 | 13 | 14 | - | 2 | 1 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | | 15 | 16 | Yes/No | Comments/conditions of use |
| | | | | | Fresh grapes | Grape must | Partially fermented grape must | Partially fermented grape must extracted from raisined grapes | Concentrated grape must | Rectified concentrated grape must | Partially fermented must for direct human consumption as New still wine in fermentation | Wine | Liqueur wine | Sparkling wine | Quality sparkling wine | Quality aromatic sparkling wine | Aerated sparkling wine | Semi-sparkling wine | Aerated semi-sparkling wine | Wine from raisined grapes | Wine from overripe grapes | | | | |
| 4.7 | Yeast cell walls | 2.3.4 (1988); 3.4.21 (2015) | COEI-1-YEHULL | x ^[2] | x | x | x | x | | | | x | x | x | x | x | x | x | x | x | x | x | Maximum use level: 40 g/hl. | Yes | |
| 4.8 | Inactivated yeasts | 2.3.2 (2019); 3.4.21 (2015) | COEI-1-INAYEA | x ^[2] | x | x | x | x | | | | x | x | x | x | x | x | x | x | x | x | x | | Yes | |
| 4.9 | Inactivated yeasts with guaranteed glutathione levels | 2.2.9 (2017) | COEI-1-LEVGLU | x ^[2] | x | x | x | x | | | | x | x | x | x | x | x | x | x | x | x | x | Only for alcoholic fermentation. Maximum supplied glutathione level: 0.02 g/l. | No | |
| 5 Clarifying agents | | | | | | | | | | | | | | | | | | | | | | | | | |
| 5.1 | Edible gelatine | CAS 9000-70-8 | 2.1.6 (1997); 3.2.1 (2011) | COEI-1-GELATI | x ^[2] | x | x | x | | | | | x | x | x | x | x | x | x | x | x | x | | Yes | Derived from organic raw material if available. |
| 5.2 | Wheat protein | | 2.1.17 (2004); 3.2.7 (2004) | COEI-1-PROVEG | x ^[2] | x | x | x | | | | | x | x | x | x | x | x | x | x | x | x | Maximum use level: 50 g/hl. | Yes | Derived from organic raw material if available. |
| 5.3 | Peas protein | | 2.1.17 (2004); 3.2.7 (2004) | COEI-1-PROVEG | x ^[2] | x | x | x | | | | | x | x | x | x | x | x | x | x | x | x | | Yes | |
| 5.4 | Potatoes protein | | 2.1.17 (2004); 3.2.7 (2004) | COEI-1-PROVEG | x ^[2] | x | x | x | | | | | x | x | x | x | x | x | x | x | x | x | | Yes | |
| 5.5 | Isinglass | | 3.2.1 (2011) | COEI-1-COLPOI | x | | | | | | | | x | x | x | x | x | x | x | x | x | x | | Yes | Derived from organic raw material if available. |
| 5.6 | Casein | CAS 9005-43-0 | 2.1.16 (2004) | COEI-1-CASEIN | x ^[2] | x | x | x | | | | | | | | | | | | | | | | Yes | Derived from organic raw material if available. |
| 5.7 | Potassium caseinates | CAS 68131-54-4 | 2.1.15 (2004); 3.2.1 (2011) | COEI-1-POTCAS | x ^[2] | x | x | x | | | | | x | x | x | x | x | x | x | x | x | x | | Yes | |
| 5.8 | Egg albumin | CAS 9006-59-1 | 3.2.1 (2011) | COEI-1-OEUALB | x ^[2] | | | | | | | | x | x | x | x | x | x | x | x | x | x | | Yes | Derived from organic raw material if available. |
| 5.9 | Bentonite | | 2.1.8 (1970); 3.3.5 (1970) | COEI-1-BENTON | x | x | x | x | | | | | x | x | x | x | x | x | x | x | x | x | | Yes | |
| 5.10 | Silicon dioxide (gel or colloidal solution) | E 551 | 2.1.10 (1991); 3.2.1 (2011); 3.2.4 (1991) | COEI-1-DIOSIL | x | x | x | x | | | | | x | x | x | x | x | x | x | x | x | x | | Yes | |
| 5.11 | Kaolin | CAS 1332-58-7 | 3.2.1 (2011) | COEI-1-KAOLIN | x | | | | | | | | x | x | x | x | x | x | x | x | x | x | | No | |
| 5.12 | Tannins | | 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 | x | x | x | | | | | x | x | x | x | x | x | x | x | x | x | | Yes | Derived from organic raw material if available. |
| 5.13 | Chitosan derived from <i>Aspergillus niger</i> or <i>Agaricus bisporus</i> | CAS 9012-76-4 | 2.1.22 (2009); 3.2.1 (2011); 3.2.12 (2009); 3.2.1 (2009) | COEI-1-CHITOS | x | x | x | x | | | | | x | x | x | x | x | x | x | x | x | x | Maximum use level: 100 g/hl. | Yes | |
| 5.14 | Chitin-glucan derived from <i>Aspergillus niger</i> | Chitin: CAS 1398-61-4; Glucan: CAS 9041-22-9 | 2.1.23 (2009); 3.2.1 (2011); 3.2.13 (2009); 3.2.1 (2009) | COEI-1-CHITGL | x | x | x | x | | | | | x | x | x | x | x | x | x | x | x | x | Maximum use level: 100 g/hl. | No | |
| 5.15 | Yeast protein extracts | | 2.1.24 (2011); 3.2.14 (2011); 3.2.1 (2011) | COEI-1-EPLEV | x | x | x | x | | | | | x | x | x | x | x | x | x | x | x | x | Maximum use level: 30 g/hl for musts, white and rosé wines; 60 g/hl for red wines. | Yes | Derived from organic raw material if available. |
| 5.16 | Polyvinylpyrrolidone | E 1202 CAS 25249-54-1 | 3.4.9 (1987) | COEI-1-PVPP | x | x | x | x | | | | | x | x | x | x | x | x | x | x | x | x | Maximum use level: 80 g/hl. | No | |
| 5.17 | Calcium alginate | E 404 CAS 9005-35-0 | 4.1.8 (1981) | COEI-1-ALGIAC | x | | | | | | | | | x | x | x | x | x | 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. | No | |
| 5.18 | Potassium alginate | E 402 CAS 9005-36-1 | 4.1.8 (1981) | COEI-1-POTALG | x | | | | | | | | | x | x | x | x | x | x | | | | | Yes | |
| 6 Stabilising agents | | | | | | | | | | | | | | | | | | | | | | | | | |
| 6.1 | Potassium hydrogen tartrate | E 336(j) CAS 868-14-4 | 3.3.4 (2004) | COEI-1-POTBIT | x | | | | | | | | x | x | x | x | x | x | x | x | x | x | Only to assist the precipitation of tartaric salts. | Yes | |
| 6.2 | Calcium tartrate | | 3.3.12 (1997) | COEI-1-CALTAR | x | | | | | | | | x | x | x | x | x | x | x | x | x | x | Maximum use level: 200 g/hl. | No | |
| 6.3 | Citric acid | E 330 | 3.3.8 (1970); 3.3.1 (1970) | COEI-1-CITACI | x | | | | | | | | x | x | x | x | x | x | x | x | x | x | Maximum content in wine thus treated and placed on the market: 1 g/l. | Yes | |
| 6.4 | Tannins | | 2.1.7 (2019); 3.3.1 (1970); 3.2.6 (2019) | COEI-1-TANINS | x | x | x | x | | | | | x | x | x | x | x | x | x | x | x | x | | Yes | Derived from organic raw material if available. |
| 6.5 | Potassium ferrocyanide | E 536 | 3.3.1 (1970); 3.3.10 (1970) | COEI-1-POTFER | x | | | | | | | | x | x | x | x | x | x | x | x | x | 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. | No | |

| Substances / Activities | E number and/or CAS number | OIV Code of Oenological Practices ^[1] | OIV Codex file reference as referred to in Article 9(1) | Category | | Categories of wine products ^[4] | | | | | | | | | | | | | | | | Conditions and limits of use ^[3] | Production of organic wines ^[8] | | | |
|---|---|--|---|--------------------------------|-------------------------------|--|------------|--------------------------------|---|-------------------------|-----------------------------------|---|------|----------------|----------------|------------------------|---------------------------------|------------------------|---------------------|-----------------------------|---------------------------|---|--|---|--------|---|
| | | | | Additive | Processing aid ^[2] | - | 10 | 11 | 12 | 13 | 14 | - | 2 | 1 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | | 15 | 16 | Yes/No | Comments/conditions of use |
| | | | | | | Fresh grapes | Grape must | Partially fermented grape must | Partially fermented grape must extracted from raisined grapes | Concentrated grape must | Rectified concentrated grape must | Partially fermented must for direct human consumption as New still wine in fermentation | Wine | Liqueur wine | Sparkling wine | Quality sparkling wine | Quality aromatic sparkling wine | Aerated sparkling wine | Semi-sparkling wine | Aerated semi-sparkling wine | Wine from raisined grapes | Wine from overripe grapes | | | | |
| 6.6 | Calcium phytate | CAS 3615-82-5 | 3.3.1 (1970) | COEI-1-CALPHY | x | | | | | | | x | | x | x | x | x | x | x | x | x | x | x | Only for red wines and no more than 80 g/hl. Subject to the conditions laid down in Appendix 4 to this Annex. | No | |
| 6.7 | Metatartaric acid | E 353 | 3.3.7 (1970) | COEI-1-METACI | x | | | | | | | x | | x | x | x | x | x | x | x | x | x | x | Maximum use level: 10 g/hl. | Yes | |
| 6.8 | Gum arabic | E 414 CAS 9000-01-5 | 3.3.6 (1972) | COEI-1-GOMARA | x | | | | | | | x | | x | x | x | x | x | x | x | x | x | x | Quantum satis. | Yes | Derived from organic raw material if available. |
| 6.9 | Tartaric acid D, L- or its neutral salt of potassium | CAS 133-37-9 | 2.1.21 (2008); 3.4.15 (2008) | COEI-1-DLTART | x | | | | | | | x | | x | x | x | x | x | x | x | x | x | x | Only for precipitating excess calcium. Subject to the conditions laid down in Appendix 4 to this Annex. | No | |
| 6.10 | Yeast mannoproteins | | 3.3.13 (2005) | COEI-1-MANPRO | x | | | | | | | x | | x | x | x | x | x | x | x | x | x | x | | Yes | |
| 6.11 | Carboxymethylcellulose | E466 | 3.3.14 (2020) | COEI-1-CMC | x | | | | | | | | | x ³ | | x | x | x | x | x | | | | ³ : white and rosé wines only; only to ensure tartaric stabilisation. Maximum use level: 20 g/hl. | No | |
| 6.12 | Polyvinylimidazole-Polyvinylpyrrolidone copolymers (PVI/PVPP) | CAS 87865-40-5 | 2.1.20 (2014); 3.4.14 (2014) | COEI-1-PVIPVP | x | | x | x | x | | | | | x | x | x | x | x | x | x | x | x | x | The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013. Maximum use level: 50 g/hl. | No | |
| 6.13 | Potassium polyaspartate | E 456 CAS 64723-18-8 | 3.3.15 (2016) | COEI-1-POTPOL | x | | | | | | | | | x | x | x | x | x | x | x | x | x | x | Only to contribute to the tartaric stabilisation. Maximum use level: 10 g/hl. | No | |
| 6.14 | Fumaric acid | E 297 CAS 110-17-8 | 3.4.2 (2021) 3.4.23 (2021) | | x | | | | | | | | | x | x | x | x | x | x | x | x | x | x | | No | |
| 7 Enzymes ^[6] | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 7.1 | Urease | EC 3.5.1.5 | 3.4.11 (1995) | COEI-1-UREASE | x | | | | | | | x | | x | x | x | x | x | x | x | x | x | x | Only to reduce the level of urea in the wine. Subject to the conditions laid down in Appendix 6 to this Annex. | No | |
| 7.2 | Pectin lyases | EC 4.2.2.10 | 1.1.13 (2021); 2.1.4 (2021); 2.1.18 (2021); 3.2.8 (2021); 3.2.11 (2021) | COEI-1-ACTPLY COEI-1-PRENZY | x | x | x | x | x | | | | | x | x | x | x | x | x | x | x | x | x | Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes. | Yes | Only for clarification. |
| 7.3 | Pectin methylesterase | EC 3.1.1.11 | 1.1.13 (2021); 2.1.4 (2021); 2.1.18 (2021); 3.2.8 (2021); 3.2.11 (2021) | COEI-1-ACTPME COEI-1-PRENZY | x | x | x | x | x | | | | | x | x | x | x | x | x | x | x | x | x | | Yes | Only for clarification. |
| 7.4 | Polygalacturonase | EC 3.2.1.15 | 1.1.13 (2021); 2.1.4 (2021); 2.1.18 (2021); 3.2.8 (2021); 3.2.11 (2021) | COEI-1-ACTPGA COEI-1-PRENZY | x | x | x | x | x | | | | | x | x | x | x | x | x | x | x | x | x | | Yes | Only for clarification. |
| 7.5 | Hemicellulase | EC 3.2.1.78 | 1.1.13 (2021); 2.1.4 (2021); 2.1.18 (2021); 3.2.8 (2021); 3.2.11 (2021) | COEI-1-ACTGHE COEI-1-PRENZY | x | x | x | x | x | | | | | x | x | x | x | x | x | x | x | x | x | | Yes | Only for clarification. |
| 7.6 | Cellulase | EC 3.2.1.4 | 1.1.13 (2021); 2.1.4 (2021); 2.1.18 (2021); 3.2.8 (2021); 3.2.11 (2021) | COEI-1-ACTCEL COEI-1-PRENZY | x | x | x | x | x | | | | | x | x | x | x | x | x | x | x | x | x | | Yes | Only for clarification. |
| 7.7 | Betaglucanase | EC 3.2.1.58 | 3.2.10 (2004) | COEI-1-BGLUCA COEI-1-PRENZY | x | * | * | * | | | | | | x | x | x | x | x | x | x | x | x | x | | No | |
| 7.8 | Glycosidase | EC 3.2.1.20 | 2.1.19 (2013); 3.2.9 (2013) | COEI-1-PRENZY | x | x | x | x | | | | | | x | x | x | x | x | x | x | x | x | x | | No | |
| 7.9 | Arabinanase | EC 3.2.1.99 | 1.1.13 (2021); 2.1.4 (2021); 2.1.18 (2021); 3.2.8 (2021); 3.2.11 (2021) | COEI-1-ACTARA COEI-1-PRENZY | x | x | x | x | x | | | | | x | x | x | x | x | x | x | x | x | x | | No | |
| 7.10 | Betaglucanase (β1-3, β1-6) | EC 3.2.1.6 | 3.5.7 (2013) | COEI-1-ACTGLU COEI-1-PRENZY | x | | | | | | | | | x | x | x | x | x | x | x | x | x | x | | No | |
| 7.11 | Glucosidase | EC 3.2.1.21 | 2.1.19 (2013); 3.2.9 (2013) | COEI-1-GLYCOS COEI-1-PRENZY | x | x | x | x | | | | | | x | x | x | x | x | x | x | x | x | x | | No | |
| 7.12 | Aspergillopepsin I | EC 3.4.23.18 | 2.2.12 (2021); 3.3.16 (2021) | COEI-1-PROTEA COEI-1-PRENZY | x | x | x | x | | | | | | x | x | x | x | x | x | x | x | x | x | | No | |
| 8 Gases and packaging gases ^[7] | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 8.1 | Argon | E 938 CAS 7440-37-1 | 2.2.5 (1970); 3.2.3 (2002) | COEI-1-ARGON | x ^[7] | x | x | x | | | | | | x | x | x | x | x | x | x | x | x | x | | Yes | |
| 8.2 | Nitrogen | E 941 CAS 7727-37-9 | 2.1.14 (1999); 2.2.5 (1970); 3.2.3 (2002) | COEI-1-AZOTE | x ^[7] | x | x | x | | | | | | x | x | x | x | x | x | x | x | x | x | | Yes | |
| 8.3 | Carbon dioxide | E 290 CAS 124-38-9 | 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 ^[7] | x | x | x | | | | x | | x | x | x | x | x | x | x | x | x | 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. | Yes | |
| 8.4 | Gaseous oxygen | E 948 CAS 17778-80-2 | 2.1.1 (2016); 3.5.5 (2016) | COEI-1-OXYGEN | x | x | x | x | | | | | | x | x | x | x | x | x | x | x | x | x | | Yes | |

| Substances / Activities | E number and/or CAS number | OIV Code of Oenological Practices ^[1] | OIV Codex file reference as referred to in Article 9(1) | Category | | Categories of wine products ^[4] | | | | | | | | | | | | | | | | Conditions and limits of use ^[3] | Production of organic wines ^[8] | | | | | |
|---------------------------------|--|--|---|----------------|-------------------------------|--|------------|--------------------------------|---|-------------------------|-----------------------------------|---|------|--------------|----------------|------------------------|---------------------------------|------------------------|---------------------|-----------------------------|---------------------------|---|--|----------------------------|---|---|-----|-------------------------------|
| | | | | Additive | Processing aid ^[2] | - | 10 | 11 | 12 | 13 | 14 | - | 2 | 1 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | | | | 15 | 16 | | |
| | | | | | | Fresh grapes | Grape must | Partially fermented grape must | Partially fermented grape must extracted from raisined grapes | Concentrated grape must | Rectified concentrated grape must | Partially fermented must for direct human consumption as New still wine in fermentation | Wine | Liqueur wine | Sparkling wine | Quality sparkling wine | Quality aromatic sparkling wine | Aerated sparkling wine | Semi-sparkling wine | Aerated semi-sparkling wine | Wine from raisined grapes | Wine from overripe grapes | Yes/No | Comments/conditions of use | | | | |
| 9 Fermentation agents | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 9.1 | Yeasts for wine production | 2.1.3.2.3.1 (2019); 2.1.3 (2016); 4.1.8 (1981) | COEI-1-SACCHA, COEI-1-NOSACC | | x ^[2] | x | x | x | x | | | | x | | | x ^b | x ^b | x ^b | x ^b | | | | | | | b, only for alcoholic fermentation. | Yes | Organic if available. |
| 9.2 | Lactic acid bacteria | 2.1.3.2.3.2 (2019); 3.1.2 (1979); 3.1.2.3 (1980) | COEI-1-BALACT | | x ^[2] | x | x | x | | | | | x | x | x | x | x | x | x | x | x | x | x | x | | | Yes | |
| 10 Correction of defects | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 10.1 | Copper sulphate, pentahydrate | CAS 7758-99-8 | 3.5.8 (1989) | COEI-1-CUISUL | | x | | | | | | | x | x | x | x | x | x | x | x | x | x | x | 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. | No | |
| 10.2 | Copper citrate | CAS 866-82-0 | 3.5.14 (2008) | COEI-1-CUICIT | | x | | | | | | | x | x | x | x | x | x | x | x | x | x | x | x | | Maximum use level: 10 to 500 g/hl according to the objectives. | Yes | |
| 10.3 | Chitosan derived from <i>Aspergillus niger</i> or <i>Agaricus bisporus</i> | CAS 9012-76-4 | 3.4.16 (2009) | COEI-1-CHITOS | | x | x | x | | | | | x | x | x | x | x | x | x | x | x | x | x | x | | Maximum use level: 100 to 500 g/hl according to the objectives. | Yes | |
| 10.4 | Chitin-glucan derived from <i>Aspergillus niger</i> | Chitin: CAS 1398-61-4; Glucan: CAS 9041-22-9 | 3.4.17 (2009) | COEI-1-CHITGL | | x | x | x | | | | | x | x | x | x | x | x | x | x | x | x | x | x | | Maximum use level: 100 to 500 g/hl according to the objectives. | No | |
| 10.5 | Inactivated yeasts | | | COEI-1-INAYEA | | x ^[2] | x | x | x | | | | x | x | x | x | x | x | x | x | x | x | x | x | | | Yes | |
| 11 Other practices | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 11.1 | Aleppo pine resin | | | | x | | x | x | | | | | x | | | | | | | | | | | | | Subject to the conditions laid down in Appendix 2 to this Annex. | Yes | |
| 11.2 | Fresh lees | | | | x ^[2] | | | | | | | | | x | x | x | x | x | x | x | x | x | x | x | | 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. | Yes | Only from organic production. |
| 11.3 | Caramel | E 150 a-d | 4.3 (2007) | COEI-1-CARAMEL | | x | | | | | | | | | x | | | | | | | | | | To reinforce the colour as defined in point 2 of Annex I to Regulation (EC) No 1333/2008. | No | | |
| 11.4 | Allyl isothiocyanate | CAS 57-06-7 | | | x | | | | | | | | x | x | x | x | x | x | x | x | x | x | x | x | | Only to impregnate discs of pure paraffin. See Table 1. No trace of allyl isothiocyanate must be present in the wine. | No | |
| 11.5 | Inactivated yeasts | | | COEI-1-INAYEA | | x ^[2] | x | x | x | | | | x | x | x | x | x | x | x | x | x | x | x | x | | | Yes | |

[1] 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.

[2] 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).

[3] 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 D) unless any further conditions and limits of use as laid down in this column apply.

[4] Products defined in Part II of Annex VII to Regulation (EU) 1308/2013.

[5] 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.

[6] See also Article 9(2) of this Regulation.

[7] 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).

[8] See Annex V part D of regulation EU 2021/1165