

Status: Point in time view as at 21/12/2005.

Changes to legislation: There are currently no known outstanding effects for the Council Regulation (EC) No 1037/2001 (repealed), ANNEX. (See end of Document for details)

ANNEX

1. Oenological processes permitted
 - (a) *without any time limit:*
 - catalase derived from *Aspergillus niger*,
 - glucose oxydase derived from *Aspergillus niger*,
 - ferrous sulphate,
 - soya flour;
 - (b) [^{F1}until the date referred to in the second subparagraph of Article 1(1) at the latest]:
 - dimethylpolysiloxane,
 - polyoxyethylene-40-monostearate,
 - sorbitan monostearate,
 - fumaric acid,
 - ion-exchange resins,
 - lactic acid,
 - malic acid.

Textual Amendments

- F1** Substituted by [Commission Regulation \(EC\) No 2079/2005 of 19 December 2005 amending Regulation \(EC\) No 883/2001, Council Regulation \(EC\) No 1037/2001 and Regulation \(EC\) No 2303/2003 regarding the prolongation of certain derogations relating to wine certification, labelling and oenological processes.](#)

2. Oenological processes which are identical to, or comparable with, those permitted in the Community
 - (a) *oenological processes which are identical:*
 - acacia (gum arabic),
 - activated carbon,
 - animal albumen (including ovalbumin powder and ovalbumin solution),
 - ammonium phosphate (dibasic),
 - ascorbic acid,
 - bentonite (Wyoming clay),
 - bentonite slurry,
 - carbon dioxide,
 - casein,
 - citric acid,
 - compressed air (aeration),
 - copper sulphate,
 - diatomaceous earth,
 - enzymes: pectolytic, derived from *Aspergillus niger*,
 - edible gelatin,
 - gelatin slurry,
 - isinglass,
 - nitrogen,

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- potassium bitartrate,
 - potassium caseinate,
 - potassium disulphite,
 - potassium sorbate,
 - silica gel (colloidal silicon dioxide — 30 %),
 - sorbic acid,
 - tannin,
 - tartaric acid,
 - calcium carbonate, possibly containing small quantities of double calcium salt of tartaric L (+) and malic L (–) acid,
 - calcium sulphate, for the manufacture of liqueur wines,
 - polyvinylpyrrolidone (PVPP),
 - oxygen;
- (b) *oenological processes which are comparable:*
- agar agar,
 - ammonium carbonate,
 - ammonium phosphate (monobasic),
 - granular cork,
 - milk powder,
 - oak chips and sawdust, uncharred and not treated,
 - potassium carbonate,
 - carageenan,
 - cellulase derived from *Aspergillus niger*,
 - cellulose,
 - autolyzer yeast,
 - substances composed of potassium ferrocyanide and aqueous ferrous sulphate, possibly combined with copper sulphate and activated carbon.

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