

Status: Point in time view as at 25/05/2016.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed), ANNEX I A. (See end of Document for details)

ANNEX I A

AUTHORISED OENOLOGICAL PRACTICES AND PROCESSES.

1	2	3
Oenological practice	Conditions of use^a	Limits on use Applications
1	Aeration or oxygenation using gaseous oxygen	
2	Heat treatments	
3	Centrifuging and filtration with or without an inert filtering agent	Use of an agent must not leave undesirable residues in the treated product
4	Use of carbon dioxide, argon or nitrogen, either alone or combined, in order to create an inert atmosphere and to handle the product shielded from the air	
5	Use of yeasts for wine production, whether dry or in wine suspension	Only with fresh grapes, grape must, partially fermented grape must, partially fermented grape must obtained from raisined grapes, concentrated grape must and new wine still in fermentation and for the second alcoholic fermentation of all categories of sparkling wine.
6	The use, to encourage yeast development, of one or more	

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b These ammonium salts may also be used in combination, up to an overall limit of 1g/l, without prejudice to the specific limits of 0,3 g/l or 0,2 g/l set above.

c The use limit is 250 mg/l for each treatment.

d [OJ L 237, 10.9.1994, p. 13.](#)

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of the following substances, with the possible addition of microcrystalline cellulose as an excipient:		
— addition of diammonium phosphate or ammonium sulphate	Only with fresh grapes, grape must, partially fermented grape must, partially fermented grape must obtained from raisined grapes, concentrated grape must and new wine still in fermentation and for the second alcoholic fermentation of all categories of sparkling wine.	No more than 1 g/l (expressed in salts) ^b or 0,3 g/l for the second fermentation of sparkling wines.
— addition of ammonium bisulphite	Only with fresh grapes, grape must, partially fermented grape must, partially fermented grape must obtained from raisined grapes, concentrated grape must and new wine still in fermentation	No more than 0,2 g/l (expressed in salts) ^b and up to the limits set in point 7.
— addition of thiamin hydrochloride	Only with fresh grapes, grape must, partially fermented grape must, partially fermented grape must obtained from raisined grapes, concentrated grape must and new wine still in fermentation and for	No more than 0,6 mg/l (expressed in thiamin) for each treatment

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		the second alcoholic fermentation of all categories of sparkling wine.	
	— [F1 addition of yeast autolysates]	[F1 Only with fresh grapes, grape must, partially fermented grape must, partially fermented grape must obtained from raisined grapes, concentrated grape must and new wine still in fermentation.]	
7	Use of sulphur dioxide, potassium bisulphite or potassium metabisulphite, also called potassium disulphite or potassium pyrosulphite		Limits (i.e. maximum quantity in the product placed on the market) as laid down in Annex I B
8	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 and new wine still in fermentation	
9	Treatment with charcoal for oenological use	Only for musts and new wines still in fermentation, rectified concentrated grape must and white wines	No more than 100 g of dry product per hl

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[^{F2} 10	clarification by means of one or more of the following substances for oenological use: — edible gelatine, — [^{F3} plant protein from wheat, peas and potatoes,] — isinglass, — casein and potassium caseinates, — egg albumin, — bentonite, — silicon dioxide as a gel or colloidal solution, — kaolin, — tannin, — [^{F4} chitosan derived from <i>Aspergillus niger</i> , — chitin-glucan derived from <i>Aspergillus niger</i>] ^{F5} ,] — [^{F6} yeast protein extracts.]		The use of chitosan in the treatment of wines is limited to 100 g/hl. The use of chitin-glucan in the treatment of wines is limited to 100 g/hl [^{F6} For the treatment of musts of white wines and rosé wines the limit on the use of yeast protein extracts shall be 30 g/hl, and for the treatment of red wines it shall be 60 g/hl]]
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11	Use of sorbic acid in potassium sorbate form		Maximum sorbic acid content in the product so treated and placed on the market: 200 mg/l
12	Use of tartaric L(+) acid, malic L acid, DL malic acid, or lactic acid for acidification purposes	Conditions and limits laid down in points C and D of Annex V to Regulation (EC) No 479/2008 and Articles 11 and 13 of this Regulation. Specifications for L(+) tartaric acid laid down in paragraph 2 of Appendix 2	
13	Use of one or more of the following substances for deacidification purposes: — neutral potassium tartrate, — potassium bicarbonate, — calcium carbonate, which may contain small quantities of the double calcium salt of L(+) tartaric and L(-) malic acids, — calcium tartrate, — L(+) tartaric acid	Conditions and limits laid down in points C and D of Annex V to Regulation (EC) No 479/2008 and Articles 11 and 13 of this Regulation. Specifications for L(+) tartaric acid laid down in Appendix 2	

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	— a homogeneous preparation of tartaric acid and calcium carbonate in equivalent proportions and finely pulverised		
14	Addition of Aleppo pine resin	Under the conditions set out in Appendix 3	
15	Use of preparations from yeast cell walls		No more than 40 g/hl
16	Use of polyvinylpolypyrrolidone		No more than 80 g/hl
17	Use of lactic bacteria		
18	Addition of lysozyme		No more than 500 mg/l (where added to both the must and the wine, the total overall quantity must not exceed 500 mg/l)
19	Addition of L ascorbic acid		Maximum content in wine thus treated and placed on the market: 250 mg/l ^c
20	Use of ion exchange resins	Only with grape must intended for the manufacture of rectified concentrated grape must under the conditions set out in Appendix 4	
21	Use in dry wines of fresh lees which are sound and undiluted and contain yeasts	For the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex	Quantities not exceeding 5 % of the volume of product treated

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	resulting from the recent vinification of dry wine	IV to Regulation (EC) No 479/2008	
22	Bubbling using argon or nitrogen		
23	Addition of carbon dioxide	For partially fermented must for direct human consumption as such and the products defined in paragraphs 1, 7 and 9 of Annex IV to Regulation (EC) No 479/2008	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
24	Addition of citric acid for wine stabilisation purposes	For partially fermented must for direct human consumption as such and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008	Maximum content in wine thus treated and placed on the market: 1 g/l
25	Addition of tannins	For partially fermented must for direct human consumption as such and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Council Regulation (EC) No 479/2008	
26	The treatment: — of white and rosé	For partially fermented must for direct human	In the case of calcium phytate, no more than 8 g/hl

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	—	wines with potassium ferrocyanide, of red wines with potassium ferrocyanide or with calcium phytate	consumption as such and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008 under the conditions set out in Appendix 5	
27	Addition of metatartaric acid		For partially fermented must for direct human consumption as such and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008	No more than 100 mg/l
28	Use of acacia		For partially fermented must for direct human consumption as such and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008	
29	Use of DL tartaric acid, also called racemic acid, or of its neutral salt of potassium, for precipitating excess calcium		For partially fermented must for direct human consumption as such and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008 and under the	

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		conditions laid down in Appendix 5	
30	To assist the precipitation of tartaric salts, use of: — potassium bitartrate or potassium hydrogen tartrate, — calcium tartrate	For partially fermented must for direct human consumption as such and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008	In the case of calcium tartrate, no more than 200 g/hl
31	Use of copper sulphate or cupric citrate to eliminate defects of taste or smell in the wine	For partially fermented must for direct human consumption as such and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008	[^{F4} 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]
32	Addition of caramel within the meaning of Directive 94/36/EC of the European Parliament and of the Council of 30 June 1994 on colours for use in foodstuffs ^d , to reinforce the colour	Only with liqueur wines	
33	Use of discs of pure paraffin impregnated with allyl isothiocyanate to create a sterile atmosphere	Only for partially fermented must for direct human consumption as such, and wine.	No trace of allyl isothiocyanate must be present in the wine

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		Permitted solely in Italy as long as it is not prohibited under that country's legislation and only in containers holding more than 20 litres	
34	Addition of dimethyldicarbonate (DMDC) to wine for microbiological stabilisation	For partially fermented must for direct human consumption as such and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008 and under the conditions laid down in Appendix 6	No more than 200 mg/l with no detectable residues in the wine placed on the market
35	Addition of yeast mannoproteins to ensure the tartaric and protein stabilisation of wines	For partially fermented must for direct human consumption as such and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008	
36	Electrodialysis treatment to ensure the tartaric stabilisation of the wine	For partially fermented must for direct human consumption as such and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008 and under the	

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		conditions laid down in Appendix 7	
37	Use of urease to reduce the level of urea in the wine	For partially fermented must for direct human consumption as such and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008 and under the conditions laid down in Appendix 8	
38	Use of oak chips in winemaking and ageing, including in the fermentation of fresh grapes and grape must	Under the conditions laid down in Appendix 9	
39	Use: — of calcium alginate, or, — of potassium alginate,	Only for the manufacture of all categories of sparkling and semi-sparkling wines obtained by fermentation in bottle and with the lees separated by disgorging	
40	[^{F5} Correction of the alcohol content of wine]	Only with wine and under the conditions laid down in Appendix 10	

[^{F7}]

42	Addition of carboxymethylcellulose (cellulose gums)	Only with wine and all categories of sparkling and semi-sparkling wine	No more than 100 mg/l
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	to ensure tartaric stabilisation		
43	Treatment with cation exchangers to ensure the tartaric stabilisation of the wine	For partially fermented must for direct human consumption as such and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008 and under the conditions laid down in Appendix 12	
[^{F8} 44	[^{F4} Treatment using chitosan derived from <i>Aspergillus niger</i>]	Under the conditions set out in Appendix 13	
45	[^{F4} Treatment using chitin-glucan derived from <i>Aspergillus niger</i>]	Under the conditions set out in Appendix 13	
46	Acidification by means of electro-membranary treatment	Conditions and limits laid down in points C and D of Annex XVa to Regulation (EC) No 1234/2007 and Articles 11 and 13 of this Regulation Under the conditions set out in Appendix 14	
47	Use of enzymatic preparations for oneological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors	Without prejudice to the provisions of Article 9(2) of this Regulation, enzymatic preparations and the enzyme activities of these preparations (i.e.,]

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	of grapes present in the must and the wine	pectolyase, pectin methylesterase, polygalacturonase, hemicellulase, cellulase, betaglucanase and glycosidase) must comply with the corresponding purity and identification specifications of the International Oenological Codex published by the OIV	
[^{F6} 48	Acidification by treatment with cation exchangers	Conditions and limits laid down in points C and D of Annex XVa to Regulation (EC) No 1234/2007 and Articles 11 and 13 of this Regulation. Under the conditions set out in Appendix 15	
49	Reduction in sugar content of musts through membrane coupling	For the products defined in point 10 of Annex XIb to Regulation (EC) No 1234/2007, under the conditions stipulated in Appendix 16	
50	Deacidification by electromembrane treatment	Conditions and limits laid down in points C and D of Annex XVa to Regulation (EC) No 1234/2007 and Articles 11 and 13 of this Regulation. Under the conditions set out in Appendix 17	

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[^{F1} 51	Use of inactivated yeasts		
52	Management of dissolved gas in wine using membrane contactors	For the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex XIb to Regulation (EC) No 1234/2007 except the addition of carbon dioxide for the products defined in paragraphs 4, 5, 6 and 8 of that Annex.	II
[^{F9} 53	Treatment of wines using a membrane technology coupled with activated carbon to reduce excess 4-ethylphenol and 4-ethylguaiacol	For wines and under the conditions laid down in Appendix 19	
54	Use of polyvinylimidazole-polyvinylpyrrolidone copolymers (PVI/PVP)	For musts and wines and under the conditions laid down in Appendix 20	No more than 500 mg/l (where added to both the must and the wine, the total overall quantity must not exceed 500 mg/l)
55	Use of silver chloride	For wines and under the conditions laid down in Appendix 21	No more than 1 g/hl, residue in the wine < 0,1 mg/l (silver)]
[^{F10} 56	Use of malolactic fermentation activators	Under the conditions laid down in Appendix 22.	I

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Textual Amendments

F1 Inserted by [Commission Implementing Regulation \(EU\) No 1251/2013 of 3 December 2013 amending Regulation \(EC\) No 606/2009 as regards certain oenological practices and Regulation \(EC\) No 436/2009 as regards the registering of these practices in the wine sector registers.](#)

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- F2** Substituted by Commission Regulation (EU) No 53/2011 of 21 January 2011 amending Regulation (EC) No 606/2009 laying down certain detailed rules for implementing Council Regulation (EC) No 479/2008 as regards the categories of grapevine products, oenological practices and the applicable restrictions.
- F3** Substituted by Commission Implementing Regulation (EU) No 1251/2013 of 3 December 2013 amending Regulation (EC) No 606/2009 as regards certain oenological practices and Regulation (EC) No 436/2009 as regards the registering of these practices in the wine sector registers.
- F4** Substituted by Commission Implementing Regulation (EU) No 315/2012 of 12 April 2012 amending Regulation (EC) No 606/2009 laying down certain detailed rules for implementing Council Regulation (EC) No 479/2008 as regards the categories of grapevine products, oenological practices and the applicable restrictions.
- F5** Substituted by Commission Implementing Regulation (EU) No 144/2013 of 19 February 2013 amending Regulation (EC) No 606/2009 as regards certain oenological practices and the applicable restrictions and Regulation (EC) No 436/2009 as regards the registering of these practices in the documents accompanying consignments of wine products and the wine sector registers to be kept.
- F6** Inserted by Commission Implementing Regulation (EU) No 144/2013 of 19 February 2013 amending Regulation (EC) No 606/2009 as regards certain oenological practices and the applicable restrictions and Regulation (EC) No 436/2009 as regards the registering of these practices in the documents accompanying consignments of wine products and the wine sector registers to be kept.
- F7** Deleted by Commission Implementing Regulation (EU) No 315/2012 of 12 April 2012 amending Regulation (EC) No 606/2009 laying down certain detailed rules for implementing Council Regulation (EC) No 479/2008 as regards the categories of grapevine products, oenological practices and the applicable restrictions.
- F8** Inserted by Commission Regulation (EU) No 53/2011 of 21 January 2011 amending Regulation (EC) No 606/2009 laying down certain detailed rules for implementing Council Regulation (EC) No 479/2008 as regards the categories of grapevine products, oenological practices and the applicable restrictions.
- F9** Inserted by Commission Delegated Regulation (EU) 2015/1576 of 6 July 2015 amending Regulation (EC) No 606/2009 as regards certain oenological practices and Regulation (EC) No 436/2009 as regards the registering of those practices in the wine sector registers.
- F10** Inserted by Commission Delegated Regulation (EU) 2016/765 of 11 March 2016 amending Regulation (EC) No 606/2009 as regards certain oenological practices.

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^{F11}Appendix 1

[^{F11}Requirements for beta-glucanase]

[^{F11}.....]

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Appendix 2

L(+) tartaric acid

1. Tartaric acid, the use of which for deacidification purposes is provided for in paragraph 13 of Annex I A, may be used only for products that:
 - are from the Elbling and Riesling vine varieties; and
 - are obtained from grapes harvested in the following wine-growing regions in the northern part of wine-growing zone A:
 - Ahr,
 - Rheingau,
 - Mittelrhein,
 - Mosel,
 - Nahe,
 - Rheinhessen,
 - Pfalz,
 - Moselle luxembourgeoise.
2. Tartaric acid, the use of which is provided for in paragraphs 12 and 13 of this Annex, also called L(+) tartaric acid, must be of agricultural origin and extracted specifically from wine products. It must also comply with the purity criteria laid down in Directive 2008/84/EC.

Status: Point in time view as at 25/05/2016.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed), ANNEX I A. (See end of Document for details)

Appendix 3

Aleppo pine resin

1. Aleppo pine resin, the use of which is provided for in paragraph 14 of Annex I A, may be used only to produce ‘retsina’ wine. This oenological practice may be carried out only:
 - (a) in the geographical territory of Greece;
 - (b) using grape must from grape varieties, areas of production and wine-making areas as specified in the Greek provisions in force at 31 December 1980;
 - (c) by adding 1 000 grams or less of resin per hectolitre of the product used, before fermentation or, where the actual alcoholic strength by volume does not exceed one third of the overall alcoholic strength by volume, during fermentation.
2. [^{F12}Greece shall notify the Commission in advance if it intends to amend the provisions referred to in paragraph 1(b). That notification shall be made in accordance with Regulation (EC) No 792/2009. If the Commission does not respond within two months of such notification, Greece may implement the planned amendments.]

Textual Amendments

F12 Substituted by Commission Implementing Regulation (EU) No 565/2013 of 18 June 2013 amending Regulations (EC) No 1731/2006, (EC) No 273/2008, (EC) No 566/2008, (EC) No 867/2008, (EC) No 606/2009, and Implementing Regulations (EU) No 543/2011 and (EU) No 1333/2011 as regards the notification obligations within the common organisation of agricultural markets and repealing Regulation (EC) No 491/2007.

Status: Point in time view as at 25/05/2016.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed), ANNEX I A. (See end of Document for details)

Appendix 4

Ion exchange resins

The ion exchange resins which may be used accordance with paragraph 20 of Annex I A are styrene and divinylbenzene copolymers containing sulphonic acid or ammonium groups. They must comply with the requirements laid down in Regulation (EC) No 1935/2004 of the European Parliament and of the Council⁽¹⁾ and Community and national provisions adopted in implementation thereof. In addition, when tested by the analysis method laid down in paragraph 2, they must not lose more than 1 mg/l of organic matter into any of the solvents listed. They must be regenerated with substances permitted for use in the preparation of foodstuffs.

These resins may be used only under the supervision of an oenologist or technician and in installations approved by the authorities of the Member States on whose territory they are used. Such authorities shall lay down the duties and responsibility incumbent on approved oenologists and technicians.

Analysis method for determining the loss of organic matter from ion exchange resins:

1. SCOPE AND AREA OF APPLICATION

The method determines the loss of organic matter from ion exchange resins.

2. DEFINITION

The loss of organic matter from ion exchange resins. The loss of organic matter is determined by the method specified.

3. PRINCIPLE

Extracting solvents are passed through prepared resins and the weight of organic matter extracted is determined gravimetrically.

4. REAGENTS

All reagents shall be of analytical quality.

Extracting solvents.

- 4.1. Distilled water or deionised water of equivalent purity.
 - 4.2. Ethanol, 15 % v/v. Prepare by mixing 15 parts of absolute ethanol with 85 parts of water (paragraph 4.1).
 - 4.3. Acetic acid, 5 % m/m. Prepare by mixing 5 parts of glacial acetic acid with 95 parts of water (paragraph 4.1).
- #### 5. APPARATUS
- 5.1. Ion exchange chromatography columns.
 - 5.2. Measuring cylinders, capacity 2 l.
 - 5.3. Evaporating dishes capable of withstanding a muffle furnace at 850 °C.
 - 5.4. Drying oven, thermostatically controlled at 105 ± 2 °C.
 - 5.5. Muffle furnace, thermostatically controlled at 850 ± 25 °C.

Status: Point in time view as at 25/05/2016.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed), ANNEX I A. (See end of Document for details)

- 5.6. Analytical balance, accurate to 0.1 mg.
- 5.7. Evaporator, hot plate or infra-red evaporator.
6. PROCEDURE
- 6.1. Add to each of three separate ion exchange chromatography columns (paragraph 5.1) 50 ml of the ion exchange resin to be tested, washed and treated in accordance with the manufacturer's directions for preparing resins for use with food.
- 6.2. For the anionic resins, pass the three extracting solvents (paragraphs 4.1, 4.2 and 4.3) separately through the prepared columns (paragraph 6.1) at a flow rate of 350 to 450 ml/h. Discard the first litre of eluate in each case and collect the next two litres in measuring cylinders (paragraph 5.2). For the cationic resins, pass only solvents referred to in paragraphs 4.1 and 4.2 through the columns prepared for this purpose.
- 6.3. Evaporate the three eluates over a hotplate or with an infrared evaporator (paragraph 5.7) in separate evaporating dishes (paragraph 5.3) which have been previously cleaned and weighed (m0). Place the dishes in an oven (paragraph 5.4) and dry to constant weight (m1).
- 6.4. After recording the constant weight (paragraph 6.3), place the evaporating dish in the muffle furnace (paragraph 5.5) and ash to constant weight (m2).
- 6.5. Calculate the organic matter extracted (paragraph 7.1). If the result is greater than 1 mg/l, carry out a blank test on the reagents and recalculate the weight of organic matter extracted.

The blank test shall be carried out by repeating the operations referred to in paragraphs 6.3 and 6.4 but using two litres of the extracting solvent, to give weights m3 and m4 in paragraphs 6.3 and 6.4 respectively.

7. EXPRESSION OF THE RESULTS

7.1. Formula and calculation of results

The organic matter extracted from ion exchange resins, in mg/l, is given by:

$$500 (m1 - m2)$$

where m1 and m2 are expressed in grams.

The corrected weight (mg/l) of the organic matter extracted from ion exchange resins is given by:

$$500 (m1 - m2 - m3 + m4)$$

where m1, m2, m3 and m4 are expressed in grams.

- 7.2. The difference in the results between two parallel determinations carried out on the same sample must not exceed 0,2 mg/l.

Status: Point in time view as at 25/05/2016.

Changes to legislation: *There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed), ANNEX I A. (See end of Document for details)*

Appendix 5

Potassium ferrocyanide

Calcium phytate

DL tartaric acid

Potassium ferrocyanide or calcium phytate, the use of which is provided for in paragraph 26 of Annex I A, or DL tartaric acid, the use of which is provided for in paragraph 29 of Annex I A, 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.

Status: Point in time view as at 25/05/2016.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed), ANNEX I A. (See end of Document for details)

[^{F4} Appendix 6

Requirements for dimethyldicarbonate

AREA OF APPLICATION

Dimethyldicarbonate may be added to wine for one or more of the following purpose(s):

- (a) microbiological stabilisation of bottled wine containing fermentable sugar;
- (b) preventing the development of undesirable yeasts and lactic bacteria;
- (c) blocking the fermentation of sweet, semi-sweet and semi-dry wine.

REQUIREMENTS

- for (a), the addition must be carried out only a short time prior to bottling,
- the product used must comply with the purity criteria laid down in Directive 2008/84/EC,
- this treatment is to be recorded in the register referred to in Article 185c(2) of Regulation (EC) No 1234/2007.]

Status: Point in time view as at 25/05/2016.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed), ANNEX I A. (See end of Document for details)

Appendix 7

Requirements for electro dialysis treatment

The purpose is to obtain tartaric stability of the wine with regard to potassium hydrogen tartrate and calcium tartrate (and other calcium salts) by extraction of ions in supersaturation in the wine under the action of an electrical field and using membranes that are either anion-permeable or cation-permeable.

1. MEMBRANE REQUIREMENTS

- 1.1. The membranes are to be arranged alternately in a 'filter-press' type system or any other appropriate system separating the treatment (wine) and concentration (waste water) compartments.
- 1.2. The cation-permeable membranes must be designed to extract cations only, in particular K^+ , Ca^{++} .
- 1.3. The anion-permeable membranes must be designed to extract anions only, in particular tartrate anions.
- 1.4. The membranes must not excessively modify the physico-chemical composition and sensory characteristics of the wine. They must meet the following requirements:
 - they must be manufactured according to good manufacturing practice from substances authorised for the manufacture of plastic materials intended to come into contact with foodstuffs as listed in Annex II to Commission Directive 2002/72/EC⁽²⁾,
 - the user of the electro dialysis equipment must show that the membranes used meet the above requirements and that any replacements have been carried out by specialised personnel,
 - they must not release any substance in quantities endangering human health or affecting the taste or smell of foodstuffs and must meet the criteria laid down in Directive 2002/72/EC,
 - their use must not trigger interactions between their constituents and the wine liable to result in the formation of new compounds that may be toxic in the treated product.

The stability of fresh electro dialysis membranes is to be determined using a simulant reproducing the physico-chemical composition of the wine for investigation of possible migration of certain substances from them.

The experimental method recommended is as follows:

The simulant is a water-alcohol solution buffered to the pH and conductivity of the wine. Its composition is as follows:

- absolute ethanol: 11 l,
- potassium hydrogen tartrate: 380 g,
- potassium chloride: 60 g,
- concentrated sulphuric acid: 5 ml,
- distilled water: to make up 100 litres,

This solution is used for closed circuit migration tests on an electro dialysis stack under tension (1 volt/cell), on the basis of 50 l/m² of anionic and cationic membranes, until 50 % demineralisation of the solution. The effluent circuit is initiated by a 5 g/l potassium chloride solution. Migrating substances are tested for in both the simulant and the effluent.

Status: Point in time view as at 25/05/2016.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed), ANNEX I A. (See end of Document for details)

Organic molecules entering into the membrane composition that are liable to migrate into the treated solution will be determined. A specific determination will be carried out for each of these constituents by an approved laboratory. [^{F13}The content in the simulant of all the determined compounds must be less than 50 µg/l.]

Textual Amendments

F13 Substituted by Commission Regulation (EC) No 1166/2009 of 30 November 2009 amending and correcting Commission Regulation (EC) No 606/2009 laying down certain detailed rules for implementing Council Regulation (EC) No 479/2008 as regards the categories of grapevine products, oenological practices and the applicable restrictions.

The general rules on controls of materials in contact with foodstuffs must be applied to these membranes.

2. MEMBRANE UTILISATION REQUIREMENTS

The membrane pair is formulated so that the following conditions are met:

- the pH reduction of the wine is to be no more than 0,3 pH units,
- the volatile acidity reduction is to be less than 0,12 g/l (2 meq expressed as acetic acid),
- treatment must not affect the non-ionic constituents of the wine, in particular polyphenols and polysaccharides,
- diffusion of small molecules such as ethanol is to be reduced and must not cause a reduction in alcoholic strength of more than 0,1 % vol.,
- the membranes must be conserved and cleaned by approved methods with substances authorised for use in the preparation of foodstuffs,
- the membranes are marked so that alternation in the stack can be checked,
- the equipment is to be run using a command and control mechanism that will take account of the particular instability of each wine so as to eliminate only the supersaturation of potassium hydrogen tartrate and calcium salts,
- the treatment is to be carried out under the responsibility of an oenologist or qualified technician.

The treatment is to be recorded in the register referred to in Article 112(2) of Regulation (EC) No 479/2008.

Status: Point in time view as at 25/05/2016.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed), ANNEX I A. (See end of Document for details)

Appendix 8

Requirements for urease

1. International code for urease: EC 3-5-1-5, CAS No: 9002-13-5.
2. Activity: urease activity (active at acidic pH), to break down urea into ammonia and carbon dioxide. The stated activity is not less than 5 units/mg, one unit being defined as the amount that produces one μmol of ammonia per minute at 37 °C from 5 g/l urea at pH 4.
3. Origin: *Lactobacillus fermentum*.
4. Area of application: breaking down urea present in wine intended for prolonged ageing, where its initial urea concentration is higher than 1 mg/l.
5. Maximum dose: 75 mg of enzyme preparation per litre of wine treated, not exceeding 375 units of urease per litre of wine. After treatment, all residual enzyme activity must be eliminated by filtering the wine (pore size < 1 μm).
6. Chemical and microbiological purity specifications:

Loss on drying	Less than 10 %
Heavy metals	Less than 30 ppm
Pb	Less than 10 ppm
As	Less than 2 ppm
Total coliforms	Absent
<i>Salmonella</i> spp	Absent in 25 g sample
Aerobic count	Less than 5×10^4 cells/g

Urease used in the treatment of wine must be prepared under similar conditions to those for urease as covered by the opinion of the Scientific Committee for Food of 10 December 1998.

Status: Point in time view as at 25/05/2016.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed), ANNEX I A. (See end of Document for details)

Appendix 9

Requirements for pieces of oak wood

PURPOSE, ORIGIN AND AREA OF APPLICATION

Pieces of oak wood are used in winemaking and ageing, including in the fermentation of fresh grapes and grape must, to pass on certain characteristics of oak wood to wine.

The pieces of oak wood must come exclusively from the *Quercus* genus.

They may be left in their natural state, or heated to a low, medium or high temperature, but they may not have undergone combustion, including surface combustion, nor be carbonaceous or friable to the touch. They may not have undergone any chemical, enzymatic or physical processes other than heating. No product may be added for the purpose of increasing their natural flavour or the amount of their extractible phenolic compounds.

LABELLING

The label must mention the origin of the botanical species of oak and the intensity of any heating, the storage conditions and safety precautions.

DIMENSIONS

The dimensions of the particles of wood must be such that at least 95 % in weight are retained by a 2 mm mesh filter (9 mesh).

PURITY

The pieces of oak wood may not release any substances in concentrations which may be harmful to health.

This treatment is to be recorded in the register referred to in Article 112(2) of Regulation (EC) No 479/2008.

Status: Point in time view as at 25/05/2016.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed), ANNEX I A. (See end of Document for details)

[^{F5}Appendix 10

Requirements for treatment to correct the alcohol content of wines

The aim of treatment to correct alcohol content ('the treatment') is to reduce excessive levels of ethanol in wine in order to improve the balance of flavour.

Requirements:

- (1) The objectives may be achieved by separation techniques applied separately or in combination.
- (2) The wines treated must have no organoleptic faults and must be suitable for direct human consumption.
- (3) Elimination of alcohol from the wine may not be carried out if one of the enrichment operations laid down in Annex XVa to Regulation (EC) No 1234/2007 has been applied to one of the wine products used in the preparation of the wine in question.
- (4) The alcohol content may be reduced by a maximum of 20 % and the total alcoholic strength by volume of the final product must comply with that defined in subparagraph (a) of the second paragraph of point 1 of Annex XIb to Regulation (EC) No 1234/2007.
- (5) The treatment is to be carried out under the responsibility of an oenologist or qualified technician.
- (6) The treatment must be recorded in the register referred to in Article 185c(2) of Regulation (EC) No 1234/2007.
- (7) The Member States may require this treatment to be notified in advance to the competent authorities.]

Status: Point in time view as at 25/05/2016.

Changes to legislation: *There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed), ANNEX I A. (See end of Document for details)*

F⁷Appendix 11

[F⁷Requirements for treatment with PVI/PVP copolymers]

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Requirements
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Status: Point in time view as at 25/05/2016.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed), ANNEX I A. (See end of Document for details)

Appendix 12

Requirements for treatment with cation exchangers to ensure the tartaric stabilisation of the wine

The purpose is to obtain tartaric stability of the wine with regard to potassium hydrogen tartrate and calcium tartrate (and other calcium salts).

Requirements

1. The treatment must be limited to the elimination of excess cations.
 - [F⁴The wine can first of all be cooled.]
 - Only the minimum fraction of wine necessary to obtain stability must be treated with cation exchangers.
2. The treatment is to be carried out on acid-regenerated cation-exchanger resins.
3. All the operations are to be carried out under the responsibility of an oenologist or qualified technician. The treatment must be recorded in the register referred to in Article 112(2) of Regulation (EC) No 479/2008.
4. The cationic resins used must comply with the requirements of Regulation (EC) No 1935/2004 of the European Parliament and of the Council⁽⁹⁾, the Community and national provisions adopted thereunder and the analytical requirements laid down in Appendix 4 to this Regulation. Their use must not excessively modify the physico-chemical composition or the organoleptic characteristics of the wine and must comply with the limits set out in point 3 of the International Oenological Codex monograph 'Cation-exchange resins' published by the OIV.

Status: Point in time view as at 25/05/2016.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed), ANNEX I A. (See end of Document for details)

[^{F8}Appendix 13

[^{F4}Requirements for the treatment of wines with chitosan derived from *Aspergillus niger* and for the treatment of wines with chitin-glucan derived from *Aspergillus niger*]

Areas of application:

- (a) reduction in the heavy metal content, particularly iron, lead, cadmium and copper;
- (b) prevention of ferric casse and copper casse;
- (c) reduction of possible contaminants, especially ochratoxin A;
- (d) reduction in the populations of undesirable micro-organisms, in particular *Brettanomyces*, solely by means of treatment with chitosan.

Requirements:

- The dose levels to be used are determined after a qualification test. The maximum dose level used may not exceed:
 - 100 g/hl for applications (a) and (b),
 - 500 g/hl for application (c),
 - 10 g/hl for application (d),
- sediments are removed using physical processes.

Status: Point in time view as at 25/05/2016.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed), ANNEX I A. (See end of Document for details)

Appendix 14

Requirements for acidification by means of electro-membranary treatment

- The cationic membranes must be constituted in such a way as to enable only the extraction of cations, in particular cation K^+ .
- The bipolar membranes are impermeable to the anions and cations of must and wine.
- [F⁵The treatment is to be carried out under the responsibility of an oenologist or qualified technician. The treatment must be recorded in the register referred to in Article 185c(2) of Regulation (EC) No 1234/2007
- The membranes used must comply with the requirements of Regulation (EC) No 1935/2004 and Commission Regulation (EU) No 10/2011⁽⁴⁾ and with the national provisions adopted for the implementation thereof. They must comply with the requirements of the International Oenological Codex published by the OIV.]]

Status: Point in time view as at 25/05/2016.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed), ANNEX I A. (See end of Document for details)

[^{F6}Appendix 15

Requirements for acidification by treatment with cation exchangers

The aim of treatment with cation exchangers ('the treatment') is to increase the titratable acidity and actual acidity (reduction in pH) by partial physical extraction of cations using a cation exchanger.

Requirements:

- (1) The treatment is to be carried out using cation exchange resins regenerated in the acid cycle.
- (2) The treatment must be limited to the elimination of excess cations.
- (3) To avoid the production of fractions of must or of wine, the treatment is to be performed continuously, with in-line incorporation of the treated products into the original products.
- (4) As an alternative, the resin could be directly incorporated into the tank, in the quantity required, then separated by any appropriate technical method.
- (5) All the operations are to be carried out under the responsibility of an oenologist or qualified technician.
- (6) The treatment must be recorded in the register referred to in Article 185c(2) of Regulation (EC) No 1234/2007.
- (7) The cationic resins used must comply with the requirements of Regulation (EC) No 1935/2004, EU and national provisions adopted thereunder and the analytical requirements laid down in Appendix 4 to this Annex. Their use must not excessively modify the physico-chemical composition or the organoleptic characteristics of the must or wine and must comply with the limits set out in point 3 of the International Oenological Codex monograph 'Cation-exchange resins' published by the OIV.

Status: Point in time view as at 25/05/2016.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed), ANNEX I A. (See end of Document for details)

Appendix 16

Requirements for treatment to reduce the sugar content of musts by membrane coupling

The aim of treatment to reduce sugar content ('the treatment') is to remove sugar from a must by membrane coupling linking microfiltration or ultrafiltration to nanofiltration or reverse osmosis.

Requirements:

- (1) The treatment induces a reduction in volume as a function of the quantity of the sugar content of the sugar solution removed from the initial must.
- (2) The processes must allow the content of must constituents other than the sugars to be preserved.
- (3) The reduction in sugar content of musts excludes the correction of the alcohol content of wines which are derived from them.
- (4) The treatment must not be used in conjunction with one of the enrichment operations provided for in Annex XVa to Regulation (EC) No 1234/2007.
- (5) The treatment is carried out on a volume of must determined as a function of the sugar content reduction objective being sought.
- (6) The objective of the first stage is to render the must suitable for the second stage of concentration and to preserve the macromolecules greater in size than the membrane's cut-off threshold. This stage may be carried out by ultrafiltration.
- (7) The permeate obtained during the first stage of treatment is then concentrated by nanofiltration or by reverse osmosis.

The original water and the organic acids not retained by nanofiltration in particular may be reintroduced in the treated must.
- (8) The treatment must be carried out under the responsibility of an oenologist or qualified technician.
- (9) The membranes used must comply with the requirements of Regulation (EC) No 1935/2004 and Regulation (EU) No 10/2011 and with the national provisions adopted for the implementation thereof. They must comply with the requirements of the International Oenological Codex published by the OIV.

Status: Point in time view as at 25/05/2016.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed), ANNEX I A. (See end of Document for details)

Appendix 17

Requirements for deacidification by electro-membrane treatment

Electro-membrane treatment ('the treatment') is a physical method for ionic must or wine extraction under the action of an electric field using anion-permeable membranes and bipolar membranes. Using anion-permeable membranes and bipolar membranes allows the reduction in titration acidity and actual acidity (increase in pH) to be controlled.

Requirements:

- (1) The anionic membranes must be arranged so as to allow only the extraction of anions and in particular of organic acids of must and wine.
- (2) The bipolar membranes must be impermeable to the anions and cations of must and wine.
- (3) The wine obtained from must or the acidified wine by this treatment must contain at least 1 g.l⁻¹ of tartaric acid.
- (4) Deacidification by membrane and acidification are mutually exclusive.
- (5) The process is to be carried out under the responsibility of an oenologist or qualified technician.
- (6) The treatment must be recorded in the register referred to in Article 185c(2) of Regulation (EC) No 1234/2007.
- (7) The membranes used must comply with the requirements of Regulation (EC) No 1935/2004 and Regulation (EU) No 10/2011 and with the national provisions adopted for the implementation thereof. They must comply with the requirements of the International Oenological Codex published by the OIV.

Status: Point in time view as at 25/05/2016.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed), ANNEX I A. (See end of Document for details)

[^{F1}Appendix 18

Requirements for the management of dissolved gas in wine using membrane contactors

The management of dissolved gas in wine using membrane contactors is a physical method for the management of dissolved gas concentrations in wine using membrane contactors (hydrophobic membranes) and gases applied in oenology.

REQUIREMENTS

- (1) This technique can be used from the end of alcoholic fermentation to packaging to replace the use of bubbling device or venturi type systems.
- (2) This practice shall be carried out by an oenologist or a qualified technician.
- (3) The treatment must be recorded in the register referred to in Article 185c(2) of Regulation (EC) No 1234/2007.
- (4) The membranes used must comply with the requirements of Regulation (EC) No 1935/2004 and Regulation (EC) No 10/2011 and with the national provisions adopted for the implementation thereof. They must comply with the requirements of the International Oenological Codex published by the OIV.]]

Status: Point in time view as at 25/05/2016.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed), ANNEX I A. (See end of Document for details)

[^{F9}Appendix 19

Requirements for the treatment of wines using a membrane technology coupled with activated carbon to reduce excess 4-ethylphenol and 4-ethylguaiacol

The aim of the treatment is to reduce the content of 4-ethylphenol and 4-ethylguaiacol of microbial origin that constitutes organoleptic defects and masks the aromas of the wine.

Requirements:

- (1) The treatment is to be carried out under the responsibility of an oenologist or qualified technician.
- (2) The treatment must be recorded in the registers referred to in Article 147(2) of Regulation (EU) No 1308/2013.
- (3) The membranes used must comply with the requirements of Regulations (EC) No 1935/2004 and (EC) No 10/2011 and with the national provisions adopted for the implementation thereof. They must comply with the requirements of the International Oenological Codex published by the OIV.

Status: Point in time view as at 25/05/2016.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed), ANNEX I A. (See end of Document for details)

Appendix 20

Requirements for polyvinylimidazole-polyvinylpyrrolidone copolymers (PVI/PVP)

The purpose of the use of PVI/PVP is to prevent defects caused by too high metal contents and to reduce undesirable high concentration of metals.

Requirements:

- (1) Copolymers must be eliminated by filtration no later than two days after their addition taking into account the precautionary principle.
- (2) In the case of cloudy musts, the copolymer must be added no earlier than a maximum of two days before filtration.
- (3) The treatment is to be carried out under the responsibility of an oenologist or qualified technician.
- (4) The treatment must be recorded in the registers referred to in Article 147(2) of Regulation (EU) No 1308/2013.

Status: Point in time view as at 25/05/2016.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed), ANNEX I A. (See end of Document for details)

Appendix 21

Requirements for silver chloride

Silver chloride is used for the treatment of wines to remove fermentation and storage-related abnormal odours (caused by reduction reactions characterised by the presence of hydrogen sulphide and thiols).

Requirements:

- (1) The treatment is to be carried out under the responsibility of an oenologist or qualified technician.
- (2) The treatment must be recorded in the registers referred to in Article 147(2) of Regulation (EU) No 1308/2013.
- (3) The silver chloride added to wine must be applied to an inert support, like kieselguhr (diatomaceous earth), bentonite, kaolin, etc. The precipitate must be eliminated by any appropriate physical procedure and must be treated by specialised sector.]

Status: Point in time view as at 25/05/2016.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed), ANNEX I A. (See end of Document for details)

[^{F10}Appendix 22

Malolactic fermentation activators

The purpose is to add malolactic fermentation activators at the end or after the alcoholic fermentation to facilitate malolactic fermentation.

Promote the initiation, kinetics or completion of malolactic fermentation:

- (a) by enriching the environment with nutrients and growth factors for acid lactic bacterias;
- (b) by the adsorption of some bacteria inhibitors.

Prescriptions

- (a) Activators are microcrystalline cellulose or products derived from the degradation of yeasts (autolysates, inactivated yeasts, yeast walls).
- (b) Activators can be added to wine or fermenting wine before or during malolactic fermentation.
- (c) The activators do not have to induce to organoleptic deviations in wine.
- (d) Malolactic fermentation activators must comply with the specifications prescribed by the International Oenological Codex published by the OIV. If the activators are microcrystalline cellulose they must comply with the specifications laid down in the Annex to Commission Regulation (EU) No 231/2012⁽⁵⁾.]

Status: Point in time view as at 25/05/2016.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed), ANNEX I A. (See end of Document for details)

- (1) OJ L 338, 13.11.2004, p. 4.
- (2) OJ L 220, 15.8.2002, p. 18.
- (3) OJ L 338, 13.11.2004, p. 4.
- (4) [^{F8}[^{F5}OJ L 12, 15.1.2011, p. 1.]]
- (5) [^{F10}Commission Regulation (EU) No 231/2012 of 9 March 2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council (OJ L 83, 22.3.2012, p. 1).]

Textual Amendments

- F5** Substituted by Commission Implementing Regulation (EU) No 144/2013 of 19 February 2013 amending Regulation (EC) No 606/2009 as regards certain oenological practices and the applicable restrictions and Regulation (EC) No 436/2009 as regards the registering of these practices in the documents accompanying consignments of wine products and the wine sector registers to be kept.
- F8** Inserted by Commission Regulation (EU) No 53/2011 of 21 January 2011 amending Regulation (EC) No 606/2009 laying down certain detailed rules for implementing Council Regulation (EC) No 479/2008 as regards the categories of grapevine products, oenological practices and the applicable restrictions.
- F10** Inserted by Commission Delegated Regulation (EU) 2016/765 of 11 March 2016 amending Regulation (EC) No 606/2009 as regards certain oenological practices.

Status:

Point in time view as at 25/05/2016.

Changes to legislation:

There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed), ANNEX I A.