

**Changes to legislation:** This version of this Regulation was derived from EUR-Lex on IP completion day (31 December 2020 11:00 p.m.). It has not been amended by the UK since then. Find out more about legislation originating from the EU as published on [legislation.gov.uk](http://legislation.gov.uk). (See end of Document for details)

## ANNEX U.K.

‘ANNEX Products and substances authorised for use or addition in organic products of the wine sector referred to in Article 29c For the individual yeast strains: if available, derived from organic raw material. Derived from organic raw material if available.’ Type of treatment in accordance with Annex I A to Regulation (EC) No 606/2009 Name of products or substances Specific conditions, restrictions within the limits and conditions set out in Regulation (EC) No 1234/2007 and Regulation (EC) No 606/2009

Point 1:  
Use for aeration or oxygenation  
Air Gaseous oxygen Point 3:  
Centrifuging and filtration  
Perlite Cellulose Diatomeaceous earth Use only as an inert filtering agent Point 4:  
Use in order to create an inert atmosphere and to handle the product shielded from the air  
Nitrogen Carbon dioxide Argon Points 5, 15 and 21:  
Use  
—  
Yeasts<sup>a</sup>  
Point 6:  
Use  
Di-ammonium phosphate Thiamine hydrochloride Point 7:  
Use  
Sulphur dioxide Potassium bisulphite or potassium metabisulphite The maximum sulphur dioxide content shall not exceed 100 milligrams per litre for red wines as referred to in point 1(a) of Part A of Annex I B to Regulation (EC) No 606/2009 and with a residual sugar level lower than 2 grams per litre; The maximum sulphur dioxide content shall not exceed 150 milligrams per litre for white and rosé wines as referred to in point 1(b) of Part A of Annex I B to Regulation (EC) No 606/2009 and with a residual sugar level lower than 2 grams per litre; For all other wines, the maximum sulphur dioxide content applied in accordance with Annex I B to Regulation (EC) No 606/2009 on 1 August 2010, shall be reduced by 30 milligrams per litre. Point 9:  
Use  
—  
Charcoal for oenological use  
Point 10:  
Clarification  
Edible gelatine Plant proteins from wheat or peas Isinglass Egg white albumin Tannins Casein Potassium caseinate Silicon dioxide Bentonite Pectolytic enzymes Point 12:  
Use for acidification purposes  
Lactic acid L(+) Tartaric acid Point 13:  
Use for deacidification purposes  
L(+) Tartaric acid Calcium carbonate Neutral potassium tartrate Potassium bicarbonate Point 14:  
Addition  
—  
Aleppo pine resin  
Point 17:  
Use  
—  
Lactic bacteria  
Point 19:  
Addition

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- L-Ascorbic acid  
Point 22:  
Use for bubbling
- Nitrogen  
Point 23:  
Addition
- Carbon dioxide  
Point 24:  
Addition for wine stabilisation purposes
- Citric acid  
Point 25:  
Addition
- Tannins<sup>b</sup>  
Point 27:  
Addition
- Meta-tartaric acid  
Point 28:  
Use
- Acacia gum<sup>b</sup> (= gum arabic)  
Point 30:  
Use
- Potassium bitartrate  
Point 31:  
Use
- Cupric citrate  
Point 31:  
Use
- Copper sulphate  
Authorised until 31 July 2015  
Point 38:  
Use
- Oak chips  
Point 39:  
Use
- Potassium alginate  
Type of treatment in accordance with Annex III, point A(2)(b) to Regulation (EC) No 606/2009—  
Calcium sulphate  
Only for “vino generoso” or vino generoso de licor

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