

---

**Changes to legislation:** Commission Implementing Regulation (EU) No 1251/2013, ANNEX is up to date with all changes known to be in force on or before 13 December 2023. There are changes that may be brought into force at a future date. Changes that have been made appear in the content and are referenced with annotations. (See end of Document for details) View outstanding changes

---

## ANNEX

Annex I A to Regulation (EC) No 606/2009 is amended as follows:

- (1) The table is amended as follows:
- (a) Row 6 is amended as follows:
- (i) In column 1, the following indent is added:
- addition of yeast autolysates.
- (ii) In column 2, the following text is added:
- ‘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.’
- (b) In row 10, the second indent is replaced by the following:
- plant protein from wheat, peas and potatoes.
- (c) the following rows 51 and 52 are added:

|    |   |   |  |
|----|---|---|--|
| 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. |  |

- (2) The following Appendix 18 is added:

### 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.

---

**Changes to legislation:** Commission Implementing Regulation (EU) No 1251/2013, ANNEX is up to date with all changes known to be in force on or before 13 December 2023. There are changes that may be brought into force at a future date. Changes that have been made appear in the content and are referenced with annotations. (See end of Document for details) [View outstanding changes](#)

---

## 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.

**Changes to legislation:**

Commission Implementing Regulation (EU) No 1251/2013, ANNEX is up to date with all changes known to be in force on or before 13 December 2023. There are changes that may be brought into force at a future date. Changes that have been made appear in the content and are referenced with annotations.

[View outstanding changes](#)

**Changes and effects yet to be applied to :**

- Regulation implicit repeal by [EUR 2019/934](#) Regulation