
Changes to legislation: There are outstanding changes not yet made to Commission Delegated Regulation (EU) 2019/934. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details) View outstanding changes

ANNEX III

AUTHORISED OENOLOGICAL PRACTICES AND RESTRICTIONS APPLICABLE TO LIQUEUR WINES AND LIQUEUR WINES BEARING A PROTECTED DESIGNATION OF ORIGIN OR PROTECTED GEOGRAPHICAL INDICATION

A. Liqueur wines

1. The products referred to in point (3)(c) of Part II of Annex VII to Regulation (EU) No 1308/2013 and used for preparing liqueur wines and liqueur wines bearing a protected designation of origin or a protected geographical indication may only have undergone, where appropriate, the oenological practices and processes referred to in either Regulation (EU) No 1308/2013 or this Regulation.
2. However,
 - (a) the increase in natural alcoholic strength by volume may only arise from the use of the products referred to in points (3)(e) and (f) of Part II of Annex VII to Regulation (EU) No 1308/2013; and
 - (b) by derogation, Spain is authorised to permit the use of calcium sulphate for Spanish wines described by the traditional terms ‘vino generoso’ or ‘vino generoso de licor’ where this practice is traditional and provided that the sulphate content of the product so treated is not more than 2,5 g/l, expressed as potassium sulphate. These products may undergo additional acidification up to a maximum limit of 1,5 g/l.
3. Without prejudice to any provisions of a more restrictive nature which the Member States may adopt for liqueur wines and liqueur wines bearing a protected designation of origin or a protected geographical indication prepared within their territory, the oenological practices referred to in Regulation (EU) No 1308/2013 and in this Regulation shall be authorised for those products.
4. The following are also authorised:
 - (a) sweetening, subject to a declaration and registration requirement, where the products used have not been enriched with concentrated grape must, by means of:
 - concentrated grape must or rectified concentrated grape must, provided that the increase in the total alcoholic strength by volume of the wine in question is not more than 3 % vol.,
 - concentrated grape must, rectified concentrated grape must or must from raisined grapes to which neutral alcohol of vine origin has been added to prevent fermentation, for Spanish wine described by the traditional expression ‘vino generoso de licor’ and provided that the increase in the total alcoholic strength by volume of the wine in question is not greater than 8 % vol.,
 - concentrated grape must or rectified concentrated grape must for liqueur wines bearing the protected designation of origin ‘Madeira’ and provided that the increase in the total alcoholic strength by volume of the wine in question is not more than 8 % vol.;
 - (b) the addition of alcohol, distillate or spirits, as referred to in points (3)(e) and (f) of Part II of Annex VII to Regulation (EU) No 1308/2013, in order to compensate for losses due to evaporation during ageing;
 - (c) ageing in vessels at a temperature not exceeding 50 °C, for liqueur wines bearing the protected designation of origin ‘Madeira’.

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5. The vine varieties from which the products referred to in point (3)(c) of Part II of Annex VII to Regulation (EU) No 1308/2013 used for the preparation of liqueur wines and liqueur wines bearing a protected designation of origin or a protected geographical indication are produced shall be selected from those referred to in Article 81(2) of Regulation (EU) No 1308/2013.
6. The natural alcoholic strength by volume of the products referred to in point (3)(c) of Part II of Annex VII to Regulation (EU) No 1308/2013 used for the preparation of a liqueur wine other than a liqueur wine bearing a protected designation of origin or a protected geographical indication may not be less 12 % vol.
- B. Liqueur wines bearing a protected designation of origin (provisions other than those laid down in Section A of this Annex and concerning specifically liqueur wines bearing a protected designation of origin)**
 1. The list of liqueur wines bearing a protected designation of origin the production of which involves the use of grape must or the mixture of grape must with wine, referred to in the fourth indent of point (3)(c) of Part II of Annex VII to Regulation (EU) No 1308/2013, is set out in Section A of Appendix 1 to this Annex.
 2. The list of liqueur wines bearing a protected designation of origin to which the products referred to in point (3)(f) of Part II of Annex VII to Regulation (EU) No 1308/2013 may be added is given in Section B of Appendix 1 to this Annex.
 3. The products referred to in point (3)(c) of Part II of Annex VII to Regulation (EU) No 1308/2013 and concentrated grape must and partially fermented grape must obtained from raisined grapes referred to in point (3)(f)(iii) of that Part II of Annex VII used for the preparation of liqueur wine bearing a protected designation of origin must come from the region whose name the liqueur wine bearing a protected designation of origin in question bears.

However, as concerns liqueur wines bearing the protected designation of origin ‘Málaga’ and ‘Jerez-Xérès-Sherry’, the must of raisined grapes to which neutral alcohol of vine origin has been added to prevent fermentation, obtained from the Pedro Ximénez vine variety, may come from the ‘Montilla-Moriles’ region.

4. The operations referred to in points 1 to 4 of Section A of this Annex for the preparation of a liqueur wine bearing a protected designation of origin may be performed only within the region referred to in point 3.

However, as regards the liqueur wine bearing a protected designation of origin for which the designation ‘Porto’ is reserved for the product prepared from grapes obtained from the region delimited as the ‘Douro’, the additional manufacturing and ageing processes may take place either in the aforementioned region or in Vila Nova de Gaia — Porto.

5. Without prejudice to any provisions of a more restrictive nature which the Member States may adopt for liqueur wines bearing a protected designation of origin prepared within their territory:
 - (a) the natural alcoholic strength by volume of the products referred to in point (3)(c) of Part II of Annex VII to Regulation (EU) No 1308/2013 used for the preparation of a liqueur wine bearing a protected designation of origin may not be less than 12 % vol. However, some liqueur wines bearing a protected designation of origin on one of the lists given in Section A of Appendix 2 to this Annex may be obtained from:

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- (i) grape must with a natural alcoholic strength by volume of not less than 10 % vol. in the case of liqueur wines bearing a protected designation of origin obtained by the addition of spirit obtained from wine or grape marc with a designation of origin, possibly from the same holding; or
 - (ii) partially fermented grape must or, in the case of the second indent below, from wine with an initial natural alcoholic strength by volume of not less than:
 - 11 % vol. in the case of liqueur wines bearing a protected designation of origin obtained by the addition of neutral alcohol, or of a distillate of wine with an actual alcoholic strength by volume of not less than 70 % vol., or of spirit of vinous origin,
 - 10,5 % vol. for wines prepared from white grape must referred to in list 3 given in Section A of Appendix 2,
 - 9 % vol. in the case of a Portuguese liqueur wine bearing the protected designation of origin ‘Madeira’, the production of which is traditional and customary in accordance with the national legislation, which makes express provision for such a wine;
- (b) the list of liqueur wines bearing a protected designation of origin having, notwithstanding point (3)(b) of Part II of Annex VII to Regulation (EU) No 1308/2013, a total alcoholic strength by volume of less than 17,5 % vol. but not less than 15 % vol., where national legislation applicable thereto before 1 January 1985 expressly so provides, is given in Section B of Appendix 2.
6. The specific, traditional terms ‘οίνος γλυκός φυσικός’, ‘vino dulce natural’, ‘vino dolce naturale’ and ‘vinho doce natural’ shall be used only for liqueur wines bearing a protected designation of origin:
- obtained from harvests at least 85 % of which are of the vine varieties listed in Appendix 3,
 - derived from musts with an initial natural sugar content of at least 212 grams per litre,
 - obtained by adding alcohol, distillate or spirits, as referred to in points (3)(e) and (f) of Part II of Annex VII to Regulation (EU) No 1308/2013 to the exclusion of any other enrichment.
7. Insofar as is necessary to conform to traditional production practices, Member States may, for liqueur wines bearing a protected designation of origin produced within their territory, stipulate that the specific traditional name ‘vin doux naturel’ is used only for liqueur wines bearing a protected designation of origin which are:
- made directly by producers harvesting the grapes and exclusively from their harvests of Muscatel, Grenache, Maccabeo or Malvoisie grapes; however, harvests which have been obtained from vineyards that are also planted with vine varieties other than the four indicated above may be included provided these do not constitute more than 10 % of the total stock,
 - obtained within the limit of a yield per hectare of 40 hl of grape must referred to in the first and fourth indents of point (3)(c) of Part II of Annex VII to Regulation (EU) No 1308/2013, any greater yield resulting in the entire harvest ceasing to be eligible for the description ‘vin doux naturel’,
 - derived from a grape must as referred to above with an initial natural sugar content of at least 252 grams per litre,
 - obtained, to the exclusion of any other enrichment, by the addition of alcohol of vinous origin amounting in pure alcohol to a minimum of 5 % of the volume of the grape must

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as referred to above used and a maximum represented by the lower of the following two proportions:

- either 10 % of the volume of the abovementioned grape must used, or,
 - 40 % of the total alcoholic strength by volume of the finished product represented by the sum of the actual alcoholic strength by volume and the equivalent of the potential alcoholic strength by volume calculated on the basis of 1 % vol. of pure alcohol for 17,5 grams of residual sugar per litre.
8. In the case of liqueur wines, the specific traditional name ‘vino generoso’ shall be used only for dry liqueur wines bearing a protected designation of origin developed totally or partly under flor and:
- obtained only from white grapes obtained from the Palomino de Jerez, Palomino fino, Pedro Ximénez, Verdejo, Zalema and Garrido Fino vine varieties,
 - released to the market after it has been matured for an average of two years in oak barrels.

Development under flor as referred to in the first subparagraph means the biological process which, occurring when a film of typical yeasts develops spontaneously at the free surface of the wine after total alcoholic fermentation of the must, gives the product specific analytic and organoleptic characteristics.

9. The specific traditional name ‘vinho generoso’ shall be used only for liqueur wines with the protected designations of origin ‘Porto’, ‘Madeira’, ‘Moscatel de Setubal’ and ‘Carcavelos’ in association with the respective designation of origin.
10. The specific traditional name ‘vino generoso de licor’ shall be used only for liqueur wines bearing a protected designation of origin:
- obtained from ‘vino generoso’, as referred to in point 8, or from wine under flor capable of producing such a ‘vino generoso’, to which has been added either must of raisined grapes to which neutral alcohol of vine origin has been added to prevent fermentation, or rectified concentrated grape must or ‘vino dulce natural’,
 - released to the market after it has been matured for an average of two years in oak barrels.

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Appendix 1

List of liqueur wines bearing a protected designation of origin the production of which involves special rules

A. LIST OF LIQUEUR WINES BEARING A PROTECTED DESIGNATION OF ORIGIN THE PRODUCTION OF WHICH INVOLVES THE USE OF GRAPE MUST OR A MIXTURE THEREOF WITH WINE

(Point 1 of Section B of this Annex)

GREECE

Σάμος (Samos), Μοσχάτος Πατρών (Muscat of Patra), Μοσχάτος Ρίου Πατρών (Muscat of Rio Patra), Μοσχάτος Κεφαλληνίας (Muscat of Kefalonia/Muscat de Kefhalonia), Μοσχάτος Ρόδου (Muscat of Rodos), Μοσχάτος Λήμνου (Muscat of Limnos), Σητεία (Sitia), Νεμέα (Nemea), Σαντορίνη (Santorini), Δαφνές (Dafnes), Μαυροδάφνη Κεφαλληνίας (Mavrodaphne of Kefalonia), Μαυροδάφνη Πατρών (Mavrodaphni of Patra)

SPAIN

Liqueur wines bearing a protected designation of origin	Description of product as established by Union rules or national legislation
Alicante	Moscatel de Alicante Vino dulce
Cariñena	Vino dulce
Condado de Huelva	Pedro Ximénez Moscatel Mistela
Empordà	Mistela Moscatel
Jerez-Xérès-Sherry	Pedro Ximénez Moscatel
Malaga	Vino dulce
Montilla-Moriles	Pedro Ximénez Moscatel
Priorato	Vino dulce
Tarragona	Vino dulce
Valencia	Moscatel de Valencia Vino dulce

ITALY

Cannonau di Sardegna, Giró di Cagliari, Malvasia di Bosa, Marsala, Moscato di Sorso-Sennori, Moscato di Trani, Nascodi Cagliari, Oltrepó Pavese Moscato, San Martino della Battaglia, Trentino, Vesuvio Lacrima Christi.

B. LIST OF LIQUEUR WINES BEARING A PROTECTED DESIGNATION OF ORIGIN THE PRODUCTION OF WHICH INVOLVES THE ADDITION OF THE PRODUCTS REFERRED TO IN POINT (3)(f) OF PART II OF ANNEX VII TO REGULATION (EU) No 1308/2013

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(Point 2 of Section B of this Annex)

1. **List of liqueur wines bearing a protected designation of origin the production of which involves the addition of wine alcohol or dried-grape alcohol with an actual alcoholic strength of not less than 95 % vol. and not more than 96 % vol.**

(First indent of point (3)(f)(ii) of Part II of Annex VII to Regulation (EU) No 1308/2013)

GREECE

Σάμος (Samos), Μοσχάτος Πατρών (Muscat of Patra), Μοσχάτος Ρίου Πατρών (Muscat of Rio Patra), Μοσχάτος Κεφαλληνίας (Muscat of Kefalonia/Muscat de Kefalonia), Μοσχάτος Ρόδου (Muscat of Rodos), Μοσχάτος Λήμνου (Muscat of Limnos), Σητεία (Sitia), Σαντορίνη (Santorini), Δαφνές (Dafnes), Μαυροδάφνη Πατρών (Mavrodaphni of Patra), Μαυροδάφνη Κεφαλληνίας (Mavrodaphne of Kefalonia).

SPAIN

Condado de Huelva, Jerez-Xérès-Sherry, Manzanilla-Sanlúcar de Barrameda, Málaga, Montilla-Moriles, Rueda, Terra Alta.

CYPRUS

Κουμανδάρια (Commandaria).

2. **List of liqueur wines bearing a protected designation of origin the production of which involves the addition of spirits distilled from wine or grape marc with an actual alcoholic strength of not less than 52 % vol. and not more than 86 % vol.**

(Second indent of point (3)(f)(ii) of Part II of Annex VII to Regulation (EU) No 1308/2013)

GREECE

Μαυροδάφνη Πατρών (Mavrodaphni of Patra), Μαυροδάφνη Κεφαλληνίας (Mavrodaphne of Kefalonia), Σητεία (Sitia), Σαντορίνη (Santorini), Δαφνές (Dafnes), Νεμέα (Nemea).

FRANCE

Pineau des Charentes or Pineau charentais, Flocc de Gascogne, Macvin du Jura.

CYPRUS

Κουμανδάρια (Commandaria).

3. **List of liqueur wines bearing a protected designation of origin the production of which involves the addition of spirits distilled from dried grapes with an alcoholic strength of not less than 52 % vol. but less than 94,5 % vol.**

(Third indent of point (3)(f)(ii) of Part II of Annex VII to Regulation (EU) No 1308/2013)

GREECE

Μαυροδάφνη Πατρών (Mavrodaphni of Patra), Μαυροδάφνη Κεφαλληνίας (Mavrodaphne of Kefalonia).

4. **List of liqueur wines bearing a protected designation of origin the production of which involves the addition of partially fermented grape must obtained from raisined grapes**

(First indent of point (3)(f)(iii) of Part II of Annex VII to Regulation (EU) No 1308/2013)

SPAIN

Liqueur wines bearing a protected designation of origin	Description of product as established by Union rules or national legislation
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Jerez-Xérès-Sherry	Vino generoso de licor
Málaga	Vino dulce
Montilla-Moriles	Vino generoso de licor

ITALY

Aleatico di Gradoli, Giró di Cagliari, Malvasia delle Lipari, Pantelleria passito

CYPRUS

Κουμανδάρια (Commandaria).

5. **List of liqueur wines bearing a protected designation of origin the production of which involves the addition of concentrated grape must obtained by the action of direct heat, complying, with the exception of this operation, with the definition of concentrated grape must.**

(Second indent of point (3)(f)(iii) of Part II of Annex VII to Regulation (EU) No 1308/2013)

SPAIN

Liqueur wines bearing a protected designation of origin	Description of product as established by Union rules or national legislation
Alicante	
Condado de Huelva	Vino generoso de licor
Empordà	Garnacha/Garnatxa
Jerez-Xérès-Sherry	Vino generoso de licor
Málaga	Vino dulce
Montilla-Moriles	Vino generoso de licor
Navarra	Moscatel

ITALY

Marsala

6. **List of liqueur wines bearing a protected designation of origin the production of which involves the addition of concentrated grape must**

(Third indent of point (3)(f)(iii) of Part II of Annex VII to Regulation (EU) No 1308/2013)

SPAIN

Liqueur wines bearing a protected designation of origin	Description of product as established by Union rules or national legislation
Málaga	Vino dulce
Montilla-Moriles	Vino dulce Vino generoso de licor
Tarragona	Vino dulce
Jerez-Xerès-Sherry	Vino generoso de licor
Condado de Huelva	Vino generoso de licor

ITALY

Oltrepó Pavese Moscato, Marsala, Moscato di Trani.

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Appendix 2

A. Lists referred to in point 5(a) of Section B of Annex III

1. **List of liqueur wines bearing a protected designation of origin produced from grape must with a natural alcoholic strength by volume of not less than 10 % vol. obtained by the addition of spirit obtained from wine or grape marc bearing a protected designation of origin, possibly from the same holding.**

FRANCE

Pineau des Charentes or Pineau charentais, Flocc de Gascogne, Macvin du Jura.

2. **List of liqueur wines bearing a protected designation of origin produced from fermenting grape must with an initial alcoholic strength by volume of not less than 11 % vol. obtained by the addition of neutral alcohol or of a distillate of wine with an actual alcoholic strength by volume of not less than 70 % vol., or of spirit of vinous origin.**

PORTUGAL

Porto — Port

Moscatel de Setúbal, Setúbal

Carcavelos

Moscatel do Douro.

ITALY

Moscato di Noto

3. **List of liqueur wines bearing a protected designation of origin produced from wine with an initial natural alcoholic strength by volume of not less than 10,5 % vol.**

SPAIN

Jerez-Xérès-Sherry

Manzanilla-Sanlúcar de Barrameda

Condado de Huelva

Rueda

ITALY

Trentino

4. **List of liqueur wines bearing a protected designation of origin obtained from fermenting grape must with an initial natural alcoholic strength by volume of not less than 9 % vol.**

PORTUGAL

Madeira

B. Lists referred to in point 5(b) of Section B of Annex III

List of liqueur wines bearing a protected designation of origin with a total alcoholic strength by volume of less than 17,5 % vol. but not less than 15 % vol., where national laws applicable thereto before 1 January 1985 expressly so provided

(Point (3)(b) of Part II of Annex VII to Regulation (EU) No 1308/2013)

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SPAIN

Liqueur wines bearing a protected designation of origin	Description of product as established by Union rules or national legislation
Condado de Huelva	Vino generoso
Jerez-Xérès-Sherry	Vino generoso
Manzanilla-Sanlúcar de Barrameda	Vino generoso
Málaga	Seco
Montilla-Moriles	Vino generoso
Priorato	Rancio seco
Rueda	Vino generoso
Tarragona	Rancio seco

ITALY

Trentino

PORTUGAL

Liqueur wines bearing a protected designation of origin	Description of product as established by Union rules or national legislation
Porto — Port	Branco leve seco

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Appendix 3

List of varieties that may be used to produce liqueur wines bearing a protected designation of origin that bear the specific, traditional terms ‘vino dulce natural’, ‘vino dulce naturale’, ‘vinho doce natural’ and ‘οινος γλυκός φυσικός’

Muscats — Grenache — Garnacha Blanca — Garnacha Peluda — Listán Blanco — Listán Negro-Negramoll — Maccabéo — Malvoisies — Mavrodaphne — Assirtiko — Liatiko — Garnacha tintorera — Monastrell — Palomino — Pedro Ximénez — Albarola — Aleatico — Bosco — Cannonau — Corinto nero — Giró — Monica — Nasco — Primitivo — Vermentino — Zibibbo — Moscateles — Garnacha.

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Changes and effects yet to be applied to the whole legislation item and associated provisions

- Signature words omitted by [S.I. 2020/1637 reg. 29\(11\)](#)
- Annex 1 Pt. A Appendix 1 point 1 omitted by [S.I. 2021/632 reg. 10\(5\)\(c\)](#)
- Annex 1 Pt. A Appendix 2 omitted by [S.I. 2021/632 reg. 10\(5\)\(d\)](#)
- Annex 1 Pt. A Appendix 3 words omitted by [S.I. 2021/632 reg. 10\(5\)\(e\)\(i\)](#)
- Annex 1 Pt. A Appendix 4 words omitted by [S.I. 2021/632 reg. 10\(5\)\(f\)\(ii\)](#)
- Annex 1 Pt. A Appendix 3 words substituted by [S.I. 2021/632 reg. 10\(5\)\(e\)\(ii\)](#)
- Annex 1 Pt. A Appendix 4 words substituted by [S.I. 2021/632 reg. 10\(5\)\(f\)\(i\)\(aa\)](#)
- Annex 1 Pt. A Appendix 4 words substituted by [S.I. 2021/632 reg. 10\(5\)\(f\)\(i\)\(bb\)](#)
- Annex 1 Pt. A Appendix 8 point 7 words substituted by [S.I. 2021/632 reg. 10\(5\)\(g\)](#)
- Annex 1 Pt. B Appendix 8s. A point 3 omitted by [S.I. 2021/632 reg. 10\(6\)\(a\)\(ii\)](#)
- Annex 1 Pt. B Appendix 8s. A point 2(c) substituted for Pt. B s. A(2)(c)-(e) by [S.I. 2021/632 reg. 10\(6\)\(a\)\(i\)](#)
- Annex 1 Pt. B Appendix 8s. A point 5 word substituted by [S.I. 2021/632 reg. 10\(6\)\(a\)\(iv\)\(bb\)](#)
- Annex 1 Pt. B Appendix 8s. A point 4 words substituted by [S.I. 2021/632 reg. 10\(6\)\(a\)\(iii\)\(aa\)](#)
- Annex 1 Pt. B Appendix 8s. A point 4 words substituted by [S.I. 2021/632 reg. 10\(6\)\(a\)\(iii\)\(bb\)](#)
- Annex 1 Pt. B Appendix 8s. A point 4 words substituted by [S.I. 2021/632 reg. 10\(6\)\(a\)\(iii\)\(cc\)](#)
- Annex 1 Pt. B Appendix 8s. A point 5 words substituted by [S.I. 2021/632 reg. 10\(6\)\(a\)\(iv\)\(aa\)](#)
- Annex 1 Pt. B Appendix 8s. C point 2 words substituted by [S.I. 2021/632 reg. 10\(6\)\(b\)\(i\)](#)
- Annex 1 Pt. B Appendix 8s. C point 2 words substituted by [S.I. 2021/632 reg. 10\(6\)\(b\)\(ii\)](#)
- Annex 3 s. A point 2(b) omitted by [S.I. 2021/632 reg. 10\(14\)\(b\)](#)
- Annex 3 s. A point 4(c) omitted by [S.I. 2021/632 reg. 10\(14\)\(d\)\(ii\)](#)
- Annex 3 s.B omitted by [S.I. 2021/632 reg. 10\(15\)](#)
- Annex 3 Appendix 1-3 omitted by [S.I. 2021/632 reg. 10\(15\)](#)
- Annex 3 s. A point 2(a) word omitted by [S.I. 2021/632 reg. 10\(14\)\(a\)](#)
- Annex 3 s. A point 4(a) words omitted by [S.I. 2021/632 reg. 10\(14\)\(d\)\(i\)](#)
- Annex 3 s. A point 3 words substituted by [S.I. 2021/632 reg. 10\(14\)\(c\)](#)
- Annex 2 s. C point 2 omitted by [S.I. 2021/632 reg. 10\(12\)\(b\)](#)
- Annex 2 s. A point 4(d) substituted by [S.I. 2021/632 reg. 10\(10\)\(b\)](#)
- Annex 2 s. A point 4 word inserted by [S.I. 2021/632 reg. 10\(10\)\(a\)\(ii\)](#)
- Annex 2 s. B point 2 word substituted by [S.I. 2021/632 reg. 10\(11\)\(a\)\(ii\)](#)
- Annex 2 s. B point 4(a) words omitted by [S.I. 2021/632 reg. 10\(11\)\(b\)](#)
- Annex 2 s. C point 1 words omitted by [S.I. 2021/632 reg. 10\(12\)\(a\)\(i\)](#)
- Annex 2 s. C point 1 words omitted by [S.I. 2021/632 reg. 10\(12\)\(a\)\(ii\)](#)
- Annex 2 s. C point 9(a) words omitted by [S.I. 2021/632 reg. 10\(12\)\(c\)](#)
- Annex 2 s. A point 4 words substituted by [S.I. 2021/632 reg. 10\(10\)\(a\)\(i\)](#)
- Annex 2 s. B point 2 words substituted by [S.I. 2021/632 reg. 10\(11\)\(a\)\(i\)](#)
- Art. 1a inserted by [S.I. 2020/1637 reg. 29\(3\)](#)
- Art. 4(1)(a) words inserted by [S.S.I. 2022/361 reg. 11\(2\)\(b\)](#)
- Art. 4(1)(a) words omitted by [S.S.I. 2022/361 reg. 11\(2\)\(a\)](#)
- Art. 4(1)(a) words omitted by [S.I. 2022/1150 reg. 10\(2\)](#)
- Art. 4(1)(a) words omitted by [S.I. 2022/1215 reg. 7\(2\)](#)
- Art. 4(1)(c) words substituted by [S.I. 2020/1637 reg. 29\(5\)\(a\)\(ii\)\(aa\)](#)

-
- Art. 4(1)(c) words substituted by [S.I. 2020/1637 reg. 29\(5\)\(a\)\(ii\)\(bb\)](#)
 - Art. 14(6) inserted by [S.I. 2020/1637 reg. 29\(10\)\(f\)](#)