

Commission Implementing Regulation (EU) 2019/935 of 16 April 2019 laying down rules for the application of Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards analysis methods for determining the physical, chemical and organoleptic characteristics of grapevine products and notifications of Member States decisions concerning increases in natural alcoholic strength (revoked)

Article 1	Scope
Article 2	Applicable ... analysis methods
Article 3	Notification of ... decisions allowing an increase in natural alcoholic strength
Article 4	Entry into force Signature

ANNEX

SPECIAL ... ANALYSIS METHODS

ALLYL ISOTHIOCYANATE

1. Principle of the method
2. Reagents
 - 2.1. Ethanol, absolute.
 - 2.2. Standard solution: solution of allyl isothiocyanate in absolute alcohol containing...
 - 2.3. Freezing mixture consisting of ethanol and dry ice (temperature –...
3. Apparatus
 - 3.1. Distillation apparatus as shown in the figure. A stream of...
 - 3.2. Heating mantle, thermostatically controlled.
 - 3.3. Flowmeter.
 - 3.4. Gas chromatograph fitted with a flame spectrophotometer detector equipped with...
 - 3.5. Stainless steel chromatograph column of internal diameter 3 mm and...
 - 3.6. Microsyringe, 10µl.
4. Procedure

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.