



RESOLUTION OIV-VITI 678A-2022

OIV DEFINITION OF GRAPE NECTAR AND CARBONATED GRAPE NECTAR

THE GENERAL ASSEMBLY,

AT THE PROPOSAL of Commission I « Viticulture » and the Sub-Commission “Table Grapes, Raisins and Unfermented Vine Products”,

IN VIEW of article 2, paragraph 2 iii of the Agreement of 3 April 2001, establishing the International Organisation of Vine and Wine, and under the axe 1 of the OIV Strategic Plan 2020-2024, which foresees to “Promote an environmentally-friendly vitiviniculture”,

IN VIEW of the OIV Strategic Plan for the period 2020-2024, in particular on its AXIS IV: Pursue the development of a harmonized regulatory environment and its subsections: A,1: Develop recommendations on the definition of the different categories of vitivinicultural products, A,2: Develop recommendations for labelling and for the presentation of vitivinicultural products,

CONSIDERING the works presented during the meetings of Sub-Commission ‘Table grapes, raisins and unfermented vine products’,

CONSIDERING Resolution AG 18-73-OEN, establishing among others the definition of grape juice and concentrated grape juice,

CONSIDERING Codex STAN 247-2005 “General standard for fruit juices and nectars”,

CONSIDERING the need to establish the appropriate definitions of the vitivinicultural products in order to contribute to international harmonization, for regulatory and legal purposes and to improve the development and marketing of vitivinicultural products,

DECIDES to include in Part I chapter 6 of the OIV Code of Oenological Practices the following definitions below:

I.6.12. Grape Nectar

Grape nectar is an unfermented beverage (clarified or with pulp) for direct consumption^[1] obtained by adding potable water and/or sugars*, and/or honey**, and/or syrups***, and/or sweeteners**** (up to 20 % of the total weight of the finished products), and/or vitamins and minerals to the following grapevine products:

grape juice^[2], concentrated grape juice², dehydrated grape juice^[3], water extracted grape juice³, grape puree³, concentrated grape puree³ or a mixture of these products. Aromatic substances, exclusively recovered from grape and obtained by suitable physical means can be added. Grape nectar must contain a minimum amount (% volume of finished product) of 50% of grape juice and/or grape puree.

For grape nectar the potable water used for reconstitution must, as a minimum, comply with the latest edition of the Guidelines for drinking water quality of the World Health Organization.

* Sugars: sugars must comply with the ones listed in the CODEX STAN 247-2005: sucrose, dextrose anhydrous, glucose, fructose.

**Honey: according to CODEX STAN 12-1981.

*** Syrups: syrups, as defined in the Codex Standard for Sugars, must comply with ones listed at the CODEX STAN 247-2005 : liquid sucrose, invert sugar solution, invert sugar syrup, fructose syrup, liquid cane sugar, isoglucose, high fructose syrup.

**** Sweeteners: as listed in the General Standard for Food Additives. Includes products that are preparations of high-intensity sweeteners (e.g. acesulfame potassium) and/or of polyols (e.g. sorbitol) which may contain other additives and/or nutritive ingredients, such as carbohydrates. These products, which are sold to the final consumer, may be in powder, solid (e.g. tablets or cubes), or liquid form.

I.6.13. Carbonated Grape Nectar

Carbonated Grape nectar is an unfermented beverage for direct consumption produced according to the definition of Grape nectar in which carbon dioxide is added.

^[1] Not used for the winemaking process.

^[2] According to OIV resolution 18/73

^[3] According to the definitions of Codex STAN 247-2005