

## RESOLUTION OIV-SECSAN 710-2022

### UPDATE TO THE RESOLUTION OIV-OENO-SECSAN 520-2014 ON THE CODE OF GOOD FINING PRACTICES FOR WINE TO BE APPLIED IN THE USE OF PROTEINACEOUS WINE FINING AGENTS WITH ALLERGENIC POTENTIAL

*WARNING: This resolution amends the following resolution:*

*- OIV-OENO-SECSAN 520-2014*

THE GENERAL ASSEMBLY,

IN VIEW OF Article 2, paragraph 2 b) ii of the Agreement of 3 April 2001 establishing the International Organisation of Vine and Wine,

CONSIDERING that the labelling regulations of certain countries impose the mention of allergens if these have been used during production and can be determined in the finished food product, which applies to implementation of these regulations for wine,

CONSIDERING that without a legal limit food allergens proteins must be declared on the label when allergenic protein(s) from food is/are present and detectable in the finished vitivinicultural product by any analytical method,

IN VIEW OF the work of the “Food Safety” Expert Group,

DECIDES to modify point 5 of Resolution OIV-OENO-SECSAN 520-2014 by deleting the initial phrase below crossed out in bold and italics and adding the final part indicated in bold and italics:

~~While regulations do not provide a specific threshold level,~~

Typical analytical methods for food allergens can detect residues in the low parts per million (ppm) range. If these methods do not detect any allergenic protein in the wine, then it could be considered that no residue above the detection limit is present.

*The choice of the analytical method to be applied and of the relative limits of detection and quantification is the producer’s responsibility. If there is a national/supranational limit, the use of the criteria suggested by the OIV for methods of quantification of potentially allergenic residues of fining agent proteins in wine is recommended to Member States and producers, provided that the limits of detection and quantification are compatible.*