



## **RESOLUTION OIV-OENO 567A-2016**

### **DISTINCTION BETWEEN ADDITIVES AND PROCESSING AIDS – Part 1**

THE GENERAL ASSEMBLY,

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

CONSIDERING that in the framework of its competence, the objectives of the OIV are to contribute to the international harmonisation of existing practices and standards and, as necessary, to the preparation of new international standards in order to improve the conditions for producing and marketing vine and wine products, and to help ensure that the interests of consumers are taken into account,

CONSIDERING the definitions of additives and processing aids contained in OIV Resolution OIV-SECSAN 357-2011: Decision tree for toxicological evaluation by the OIV of processing aids and additives used in vine products,

CONSIDERING the different oenological substances approved by the OIV and published in the International Code of Oenological Practices and International Oenological Codex,

CONSIDERING the work of the “Technology” Expert Group and the OIV Task Force on additives in wines regarding the evaluation of the status as additives or processing aids of the substances adopted by the OIV,

CONSIDERING that this distinction will help further harmonisation between intergovernmental organisations and will facilitate international wine trade,

CONSIDERING that the list below is not an exhaustive list of the additives and processing aids and that the OIV is continuing to review and consider the additives and processing aids proposed for use in winemaking,

DECIDES, following a proposal made by Commission II “Oenology”, to adopt the following distinction between additives and processing aids for the substances already permitted by the OIV and listed below,

DECIDES to incorporate this distinction into the corresponding files of the International Code of Oenological Practices and also present it in the form of a summary table to be inserted into said Code:



Substance	INS or CAS No.	Code of Oenological Practices REF.	Order file ref.	Additive	Processing aid
<b>Acidity regulators</b>					
Malic acid (DL-, L-)	INS 296	FW-2.1.11.1, 3.1.1.1	CODE-I-ACMAL	X	
Lactic acid	INS 270	FW-2.1.11.1, 3.1.1.1	CODE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	FW-2.1.11.1, 3.1.1.1	CODE-I-LTARAC	X	
Citric acid, monohydrate	INS 330	FW-3.1.1.1, 3.3.8, 3.3.1	CODE-I-CITACI	X	
Potassium L(+)-tartarate	INS 336	FW-2.1.1.2, 3.1.2.2	CODE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	FW-2.1.1.2, 3.1.2.2	CODE-I-POTBT		X
Calcium carbonate	INS 170	FW-2.1.1.2, 3.1.2.2	CODE-I-CALCAR		X
Calcium tartrate	INS 354	FW-3.3.12	CODE-I-CALTAR		X
Potassium hydrogen carbonate	INS 504i	FW-2.1.1.2, 3.1.2.2	CODE-I-POTBIC		X
<b>Emulsifiers</b>					
Ascorbic acid	INS 300	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Erythorbic acid	INS 315	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Sorbic acid	INS 200	FW-3.4.5	CODE-I-SORBACI	X	
Lecithine	INS 1035	FW-3.4.42	CODE-I-LECI	X	X
Lipid sulphur dioxide	INS 220	FW-1.12, 2.1.3, 3.4.4	CODE-I-SOULDIO	X	
Potassium sorbate	INS 202	FW-3.4.5	CODE-I-POTSOR	X	
Potassium hydrogen sulphate	INS 224	FW-2.1.2	CODE-I-POTHS	X	
Ammonium hydrogen sulphate	CAS 10505-30-0	FW-1.12, 3.12	CODE-I-AMHSD	X	
Potassium antihydrogen sulphate	INS 224	FW-1.12	CODE-I-POTAH	X	
<b>Sequestrants</b>					
Oenological carbon	INS 153	FW-2.1.8, 3.5.9	CODE-I-CHARBO		X
<b>Fermentation agents</b>					
Ammonium chloride	INS 580	FW-4.1.8	CODE-I-AMMCHL		X
Ammonium sulphate	INS 567	FW-4.1.7	CODE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	FW-4.1.7	CODE-I-PHOSDA		X
Thiamine hydrochloride	CAS 67-03-6	FW-2.5.3	CODE-I-THAMIN		X
<b>Anti-staining agents</b>					
Fatty acid mono- and diglycerides	INS 471	FW-2.3.2	CODE-I-ACIGRA		X
<b>Clarifying agents</b>					
Protein of plant origin from wheat		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from peas		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from potatoes		FW-3.2.7	CODE-I-PROVEG		X
Isinglass		FW-3.2.1	CODE-I-COLPOL		X
Gelatin	CAS 9000-70-8	FW-3.2.1	CODE-I-GLATI		X
Egg (albumen)	CAS 9006-59-1	FW-3.2.1	CODE-I-DEUMAB		X
Casein (calcium caseinate)	CAS 9005-43-0	FW-2.1.8	CODE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	FW-2.1.8, 3.2.1	CODE-I-POTCAS		X
Alginate acid	INS 400	FW-3.2.3	CODE-I-ALGIMAC		X
Cellose	INS 460	FW-2.3.2	CODE-I-CELLUL		X
Chitin-glucan	CAS Chitin 1398-41-4 CAS Glucan 9049-22-9	FW-3.2.1, 3.2.3, 3.4.17	CODE-I-CHITGL		X
Chitosan	CAS 9002-76-4	FW-3.2.3, 3.2.12, 3.4.18	CODE-I-CHITOS		X
Diatomite	CAS 88855-54-9	FW-2.1.8, 3.2.2	CODE-I-DIATOM		X
Kaolin	CAS 14132-58-7	FW-3.2.1	CODE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	FW-2.3.2	CODE-I-CELLMIC		X
Pektin	CAS 9783-70-3	FW-2.1.8, 3.2.2	CODE-I-PEKLT		X
Potassium alginate	INS 402	FW-4.1.8, 4.02	CODE-I-POTALG		X
Calcium alginate	INS 402	FW-4.1.8, 4.02	CODE-I-CALGIMAC		X
Colloidal silicon dioxide solution	INS 551	FW-3.2.1, 3.2.4	CODE-I-DIOSIL		X
Bentonites	INS 538	FW-2.1.8, 3.2.5	CODE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	FW-3.4.9	CODE-I-PVPP		X
Yeast protein extracts		FW-2.1.24, 2.1.25, 3.2.14	CODE-I-EPLYV		X
<b>Stabilising agents</b>					
Sodium Carboxymethylcellulose	INS 406	FW-3.3.14	CODE-I-CMCC	X	
Yeast mannanoproteins		FW-3.3.13	CODE-I-MANPRO	X	
Gum arabic	INS 414	FW-3.3.6	CODE-I-GOMARA	X	
Copper sulphate, pentahydrate	CAS 758-99-8	FW-3.5.4	CODE-I-CUSUL		X
Copper citrate	CAS 866-82-0	FW-3.5.4	CODE-I-CUICIT		X
Metatartaric acid	INS 353	FW-3.3.7	CODE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	FW-3.3.1	CODE-I-POTFER		X
Calcium phytate	CAS 2815-82-5	FW-3.3.1	CODE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	FW-2.1.2, 3.4.15	CODE-I-DLTHRT		X
Potassium D,L-tartrate		FW-3.4.35	CODE-I-POTTRAC		X
PVC/PPV copolymer	CAS 87865-40-5	FW-2.1.20, 3.4.14	CODE-I-PVPPVD		X
<b>Enzymes</b>					



Substance	INS or CAS No.	Code of Oenological Practices Ref.	Code No ref.	Additive	Processing aid
<b>Acidity regulators</b>					
Malic acid (D,L-, L-)	INS 296	FW-2.1.11, 3.1.11	CODE-I-ACMAL	X	
Lactic acid	INS 270	FW-2.1.11, 3.1.11	CODE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	FW-2.1.11, 3.1.11	CODE-I-LTARAC	X	
Citric acid, monohydrate	INS 330	FW-3.1.11, 3.3.8, 3.3.1	CODE-I-CITACI	X	
Potassium L(+)-tartarate	INS 336	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTBT		X
Calcium carbonate	INS 170	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-CALCAR		X
Calcium tartrate	INS 354	FW-3.3.12	CODE-I-CALTAR		X
Potassium hydrogen carbonate	INS 504i	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTBIC		X
<b>Preservatives</b>					
Ascorbic acid	INS 300	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Erythorbic acid	INS 315	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Sorbic acid	INS 200	FW-3.4.5	CODE-I-SORBACI	X	
Lysozyme	INS 1035	FW-3.4.42	CODE-I-LYSOZY	X	X
Lipid sulphur dioxide	INS 220	FW-1.12, 2.1.3, 3.4.4	CODE-I-SOULDIO	X	
Potassium sorbate	INS 202	FW-3.4.5	CODE-I-POTSOR	X	
Potassium hydrogen sulphate	INS 224	FW-2.1.2	CODE-I-POTHS	X	
Ammonium hydrogen sulphate	CAS 10703-30-0	FW-3.1.2, 3.1.2	CODE-I-AMMHS	X	
Potassium antihydrogen sulphate	INS 224	FW-1.12	CODE-I-POFAMH	X	
<b>Sequestrants</b>					
Oenological carbon	INS 153	FW-2.1.8, 3.5.9	CODE-I-CHARBO		X
<b>Fermentation agents</b>					
Ammonium chloride	INS 580	FW-4.1.8	CODE-I-AMMCHL		X
Ammonium sulphate	INS 567	FW-4.1.7	CODE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	FW-4.1.7	CODE-I-PHOSDA		X
Thiamine hydrochloride	CAS 67-03-6	FW-2.5.3	CODE-I-THAMIN		X
<b>Anti-staining agents</b>					
Fatty acid mono- and diglycerides	INS 471	FW-2.3.2	CODE-I-ACIGRA		X
<b>Clarifying agents</b>					
Protein of plant origin from wheat		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from peas		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from potatoes		FW-3.2.7	CODE-I-PROVEG		X
Isinglass		FW-3.2.1	CODE-I-COLPOI		X
Gelatin	CAS 9000-70-8	FW-3.2.1	CODE-I-GEIATI		X
Egg (albumen)	CAS 9006-59-1	FW-3.2.1	CODE-I-DEUMAB		X
Casein (calcium caseinate)	CAS 9005-43-0	FW-2.1.8	CODE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	FW-2.1.8, 3.2.1	CODE-I-POTCAS		X
Alginate acid	INS 400	FW-3.2.3	CODE-I-ALGIMAC		X
Cellose	INS 460	FW-2.3.2	CODE-I-CELLUL		X
Chitin-glucan	CAS Chitin 1398-41-4 CAS Glucan 9049-22-9	FW-3.2.1, 3.2.1, 3.4.17	CODE-I-CHITGL		X
Chitosan	CAS 9002-76-4	FW-3.2.1, 3.2.1, 3.4.18	CODE-I-CHITOS		X
Diatomite	CAS 88855-54-9	FW-2.1.8, 3.2.2	CODE-I-DIATOM		X
Kaolin	CAS 14132-58-7	FW-3.2.1	CODE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	FW-2.3.2	CODE-I-CELLMC		X
Pektin	CAS 9783-70-3	FW-2.1.8, 3.2.2	CODE-I-PEKLT		X
Potassium alginate	INS 402	FW-4.1.8, 4.02	CODE-I-POTALG		X
Calcium alginate	INS 402	FW-4.1.8, 4.02	CODE-I-CALGAC		X
Colloidal silicon dioxide solution	INS 551	FW-3.2.1, 3.2.4	CODE-I-DIOSIL		X
Bentonites	INS 528	FW-2.1.8, 3.2.2	CODE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	FW-3.4.9	CODE-I-PVPP		X
Yeast protein extracts		FW-2.1.24, 2.1.25, 3.2.14	CODE-I-EPLYV		X
<b>Stabilising agents</b>					
Sodium Carboxymethylcellulose	INS 406	FW-3.3.14	CODE-I-CMCC	X	
Yeast mannanoproteins		FW-3.3.13	CODE-I-MANPRO	X	
Gum arabic	INS 414	FW-3.3.6	CODE-I-GOMARA	X	
Copper sulphate, pentahydrate	CAS 758-99-8	FW-3.5.4	CODE-I-CUSUL		X
Copper citrate	CAS 866-82-0	FW-3.5.4	CODE-I-CUICIT		X
Metatartaric acid	INS 353	FW-3.3.7	CODE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	FW-3.3.1	CODE-I-POTFER		X
Calcium phytate	CAS 28512-5	FW-3.3.1	CODE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	FW-2.1.2, 3.4.15	CODE-I-DLTTAR		X
Potassium D,L-tartrate		FW-3.4.35	CODE-I-POTTRAC		X
PVC/PPV copolymer	CAS 87861-40-5	FW-2.1.20, 3.4.14	CODE-I-PVPPVP		X
<b>Enzymes</b>					

Azithiazones	RC 3.2.1.19	FW-2.1.4, 2.1.8, 3.2.8, 3.2.1	CODE-I-AZITAZA		X
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Substance	INS or CAS No.	Code of Oenological Practices Ref.	Code No ref.	Additive	Processing aid
<b>Acidity regulators</b>					
Malic acid (D,L-, L-)	INS 296	FW-2.1.11, 3.1.11	CODE-I-ACMAL	X	
Lactic acid	INS 270	FW-2.1.11, 3.1.11	CODE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	FW-2.1.11, 3.1.11	CODE-I-LTARAC	X	
Citric acid, monohydrate	INS 330	FW-3.1.11, 3.3.8, 3.3.1	CODE-I-CITACI	X	
Potassium L(+)-tartarate	INS 336	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTBT		X
Calcium carbonate	INS 170	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-CALCAR		X
Calcium tartrate	INS 354	FW-3.3.12	CODE-I-CALTAR		X
Potassium hydrogen carbonate	INS 504i	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTBAC		X
<b>Flavourings</b>					
Ascorbic acid	INS 300	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Erythorbic acid	INS 315	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Sorbic acid	INS 200	FW-3.4.5	CODE-I-SORBACI	X	
Lysozyme	INS 1035	FW-3.4.12	CODE-I-LYSOZY	X	X
Lipid sulphur dioxide	INS 220	FW-1.12, 2.1.3, 3.4.4	CODE-I-SOULDIO	X	
Potassium sorbate	INS 202	FW-3.4.5	CODE-I-POFSOR	X	
Potassium hydrogen sulphate	INS 224	FW-2.1.2	CODE-I-POTHS	X	
Ammonium hydrogen sulphate	CAS 10763-30-0	FW-3.1.2, 3.1.2	CODE-I-AMHSH	X	
Potassium antihydrogen sulphate	INS 224	FW-1.12	CODE-I-POFASH	X	
<b>Sequestrants</b>					
Oenological carbon	INS 153	FW-2.1.8, 3.5.9	CODE-I-CHARBO		X
<b>Fermentation agents</b>					
Ammonium chloride	INS 580	FW-4.1.8	CODE-I-AMMCHL		X
Ammonium sulphate	INS 567	FW-4.1.7	CODE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	FW-4.1.7	CODE-I-PHOSDA		X
Thiamine hydrochloride	CAS 67-03-6	FW-2.5.3	CODE-I-THAMIN		X
<b>Anti-staining agents</b>					
Fatty acid mono- and diglycerides	INS 471	FW-2.3.2	CODE-I-ACIGRA		X
<b>Clarifying agents</b>					
Protein of plant origin from wheat		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from peas		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from potatoes		FW-3.2.7	CODE-I-PROVEG		X
isinglass		FW-3.2.1	CODE-I-COLPOI		X
Gelatin	CAS 9000-70-8	FW-3.2.1	CODE-I-GEIATI		X
Egg (whitum)	CAS 9006-59-1	FW-3.2.1	CODE-I-OUAIB		X
Casein (calcium caseinate)	CAS 9005-43-0	FW-2.1.8	CODE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	FW-2.1.8, 3.2.1	CODE-I-POTCAS		X
Alginate acid	INS 400	FW-3.2.3	CODE-I-ALGIMAC		X
Cellose	INS 460	FW-2.3.2	CODE-I-CELLUL		X
Chitin-glucan	CAS Chitin 1398-41-4 CAS Glucan 9049-22-9	FW-3.2.1, 3.2.1, 3.4.17	CODE-I-CHITGL		X
Chitosan	CAS 9002-76-4	FW-3.2.1, 3.2.1, 3.4.18	CODE-I-CHITOS		X
Diatomite	CAS 88855-54-9	FW-2.1.8, 3.2.2	CODE-I-DIATOM		X
Kaolin	CAS 14132-58-7	FW-3.2.1	CODE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	FW-2.3.2	CODE-I-CELLMIC		X
Pelite	CAS 95783-70-3	FW-2.1.8, 3.2.2	CODE-I-PELLIT		X
Potassium alginate	INS 402	FW-4.1.8, 4.1.8, 4.1.8	CODE-I-POTALG		X
Calcium alginate	INS 402	FW-4.1.8, 4.1.8, 4.1.8	CODE-I-CALGIMAC		X
Colloidal silicon dioxide solution	INS 551	FW-3.2.1, 3.2.4	CODE-I-DIOSIL		X
Bentonites	INS 538	FW-2.1.8, 3.2.2	CODE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	FW-3.4.9	CODE-I-PVPP		X
Yeast protein extracts		FW-2.1.24, 2.1.25, 3.2.14	CODE-I-EPLYV		X
<b>Stabilising agents</b>					
Sodium Carboxymethylcellulose	INS 406	FW-3.3.14	CODE-I-CMCC	X	
Yeast mannoproteins		FW-3.3.13	CODE-I-MANPRO	X	
Gum arabic	INS 414	FW-3.3.6	CODE-I-GOMARA	X	
Copper sulphate, pentahydrate	CAS 758-99-8	FW-3.5.4	CODE-I-CUSUL		X
Copper citrate	CAS 866-82-0	FW-3.5.4	CODE-I-CUICIT		X
Metatartaric acid	INS 353	FW-3.3.7	CODE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	FW-3.3.1	CODE-I-POTFER		X
Calcium phytate	CAS 28512-5	FW-3.3.1	CODE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	FW-2.1.2, 3.4.15	CODE-I-DLTHRT		X
Potassium D,L-tartrate		FW-3.4.15	CODE-I-POTTRAC		X
PVC/PPV copolymer	CAS 87861-40-5	FW-2.1.20, 3.4.14	CODE-I-PVPPVP		X
<b>Enzymes</b>					

Azobutanes	EC 3.2.1.19	FW-2.1.4, 2.1.8, 3.2.8, 3.2.1	CODE-I-ACTARA		X
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Substance	INS or CAS No.	Code of Oenological Practices ref.	Code No ref.	Additive	Processing aid
<b>Acidity regulators</b>					
Malic acid (DL-, L-)	INS 296	FW-2.1.11, 3.1.11	CODE-I-ACMAL	X	
Lactic acid	INS 270	FW-2.1.11, 3.1.11	CODE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	FW-2.1.11, 3.1.11	CODE-I-LTARAC	X	
Citric acid, monohydrate	INS 330	FW-3.1.11, 3.3.8, 3.3.1	CODE-I-CITACI	X	
Potassium L(+)-tartarate	INS 336	FW-2.1.2.2, 3.1.2.2	CODE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	FW-2.1.2.2, 3.1.2.2	CODE-I-POTBT		X
Calcium carbonate	INS 170	FW-2.1.2.2, 3.1.2.2	CODE-I-CALCAR		X
Calcium tartrate	INS 354	FW-3.3.12	CODE-I-CALTAR		X
Potassium hydrogen carbonate	INS 504i	FW-2.1.2.2, 3.1.2.2	CODE-I-POTBAC		X
<b>Preservatives</b>					
Ascorbic acid	INS 300	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Erythorbic acid	INS 315	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Sorbic acid	INS 200	FW-3.4.5	CODE-I-SORBACI	X	
Lysozyme	INS 1035	FW-3.4.42	CODE-I-LYSOZY	X	X
Lipid sulphur dioxide	INS 220	FW-1.12, 2.1.3, 3.4.4	CODE-I-SOULDIO	X	
Potassium sorbate	INS 202	FW-3.4.5	CODE-I-POTSOR	X	
Potassium hydrogen sulphate	INS 224	FW-2.1.2	CODE-I-POTHS	X	
Ammonium hydrogen sulphate	CAS 10763-30-0	FW-1.12, 3.12	CODE-I-AMMHYD	X	
Potassium antihydrogen sulphate	INS 224	FW-1.12	CODE-I-POFANH	X	
<b>Sequestrants</b>					
Oenological carbon	INS 153	FW-2.1.8, 3.5.9	CODE-I-CHARBO		X
<b>Fermentation agents</b>					
Ammonium chloride	INS 580	FW-4.1.8	CODE-I-AMMCHL		X
Ammonium sulphate	INS 567	FW-4.1.7	CODE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	FW-4.1.7	CODE-I-PHOSDA		X
Thiamine hydrochloride	CAS 67-03-6	FW-2.5.3	CODE-I-THAMIN		X
<b>Anti-staining agents</b>					
Fatty acid mono- and diglycerides	INS 471	FW-2.3.2	CODE-I-ACIGRA		X
<b>Clarifying agents</b>					
Protein of plant origin from wheat		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from peas		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from potatoes		FW-3.2.7	CODE-I-PROVEG		X
isinglass		FW-3.2.1	CODE-I-COLPOL		X
Gelatin	CAS 9000-70-8	FW-3.2.1	CODE-I-GEIATI		X
Egg (albumen)	CAS 9006-59-1	FW-3.2.1	CODE-I-DEUMAB		X
Casein (calcium caseinate)	CAS 9005-43-0	FW-2.1.8	CODE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	FW-2.1.8, 3.2.1	CODE-I-POTCAS		X
Alginate acid	INS 400	FW-3.2.3	CODE-I-ALGIMAC		X
Cyclodextrin	INS 460	FW-2.3.2	CODE-I-CELJUL		X
Chitin-glucan	CAS Chitin 1398-41-4 CAS Glucan 9049-22-9	FW-3.2.1, 3.2.3, 3.4.17	CODE-I-CHITGL		X
Chitosan	CAS 9002-76-4	FW-3.2.3, 3.2.12, 3.4.18	CODE-I-CHITOS		X
Diatomite	CAS 88855-54-9	FW-2.1.8, 3.2.2	CODE-I-DIATOM		X
Kaolin	CAS 14132-58-7	FW-3.2.1	CODE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	FW-2.3.2	CODE-I-CELMAC		X
Pelite	CAS 95783-70-3	FW-2.1.8, 3.2.2	CODE-I-PELIT		X
Potassium alginate	INS 402	FW-4.1.8, 4.02	CODE-I-POTALG		X
Calcium alginate	INS 402	FW-4.1.8, 4.02	CODE-I-ALGIMAC		X
Colloidal silicon dioxide solution	INS 551	FW-3.2.1, 3.2.4	CODE-I-DIOSIL		X
Bentonites	INS 538	FW-2.1.8, 3.2.5	CODE-I-BENTON		X
Polyvinylpyrrolidone	INS 1302	FW-3.4.9	CODE-I-PVPP		X
Yeast protein extracts		FW-2.1.24, 2.1.25, 3.2.14	CODE-I-EPLYV		X
<b>Stabilising agents</b>					
Sodium Carboxymethylcellulose	INS 406	FW-3.3.4	CODE-I-CMC	X	
Yeast mannoproteins		FW-3.3.13	CODE-I-MANPRO	X	
Gum arabic	INS 414	FW-3.3.6	CODE-I-GOMARA	X	
Copper sulphate, pentahydrate	CAS 758-99-8	FW-3.5.4	CODE-I-CUSUL		X
Copper citrate	CAS 866-82-0	FW-3.5.4	CODE-I-CUICIT		X
Metatartaric acid	INS 353	FW-3.3.7	CODE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	FW-3.3.1	CODE-I-POTFER		X
Calcium phytate	CAS 2815-82-5	FW-3.3.1	CODE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	FW-2.1.2, 3.4.15	CODE-I-DLTHRT		X
Potassium D,L-tartrate		FW-3.4.35	CODE-I-POTTRAC		X
PVC/PPV copolymer	CAS 87861-40-5	FW-2.1.20, 3.4.14	CODE-I-PVPPVP		X
<b>Enzymes</b>					

Arabinoxylans	RC 3.2.1.19	FW-2.1.4, 2.1.8, 3.2.8, 3.2.11	CODE-I-ACTARA		X
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Substance	INS or CAS No.	Code of Oenological Practices Ref.	Code No. ref.	Additive	Processing aid
<b>Acidity regulators</b>					
Malic acid (DL-, L-)	INS 296	FW-2.1.11, 3.1.11	CODE-I-ACMAL	X	
Lactic acid	INS 270	FW-2.1.11, 3.1.11	CODE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	FW-2.1.11, 3.1.11	CODE-I-LTARAC	X	
Citric acid, monohydrate	INS 330	FW-3.1.11, 3.3.8, 3.3.1	CODE-I-CITACI	X	
Potassium L(+)-tartarate	INS 336	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTBT		X
Calcium carbonate	INS 170	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-CALCAR		X
Calcium tartrate	INS 354	FW-3.3.12	CODE-I-CALTAR		X
Potassium hydrogen carbonate	INS 504i	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTBAC		X
<b>Preservatives</b>					
Ascorbic acid	INS 300	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Erythorbic acid	INS 315	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Sorbic acid	INS 200	FW-3.4.5	CODE-I-SORBACI	X	
Lysozyme	INS 1035	FW-3.4.42	CODE-I-LYSOZY	X	X
Lipid sulphur dioxide	INS 220	FW-1.12, 2.1.3, 3.4.4	CODE-I-SOULDIO	X	
Potassium sorbate	INS 202	FW-3.4.5	CODE-I-POTSOR	X	
Potassium hydrogen sulphate	INS 224	FW-2.1.2	CODE-I-POTHS	X	
Ammonium hydrogen sulphate	CAS 10763-30-0	FW-1.12, 3.1.2	CODE-I-AMMHS	X	
Potassium antihydrogen sulphate	INS 224	FW-1.12	CODE-I-POFANS	X	
<b>Sequestrants</b>					
Oenological carbon	INS 153	FW-2.1.8, 3.5.9	CODE-I-CHARBO		X
<b>Fermentation agents</b>					
Ammonium chloride	INS 580	FW-4.1.8	CODE-I-AMMCHL		X
Ammonium sulphate	INS 567	FW-4.1.7	CODE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	FW-4.1.7	CODE-I-PHOSDA		X
Thiamine hydrochloride	CAS 67-03-6	FW-2.5.3	CODE-I-THAMIN		X
<b>Anti-staining agents</b>					
Fatty acid mono- and diglycerides	INS 471	FW-2.3.2	CODE-I-ACIGRA		X
<b>Clarifying agents</b>					
Protein of plant origin from wheat		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from peas		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from potatoes		FW-3.2.7	CODE-I-PROVEG		X
Isinglass		FW-3.2.1	CODE-I-COLPOL		X
Gelatin	CAS 9000-70-8	FW-3.2.1	CODE-I-GLATI		X
Egg (albumin)	CAS 9006-59-1	FW-3.2.1	CODE-I-DEUMAB		X
Casein (calcium caseinate)	CAS 9005-43-0	FW-2.1.8	CODE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	FW-2.1.8, 3.2.1	CODE-I-POTCAS		X
Alginate acid	INS 400	FW-3.2.3	CODE-I-ALGIMAC		X
Cellose	INS 460	FW-2.3.2	CODE-I-CELLUL		X
Chitin-glucan	CAS Chitin 1398-41-4 CAS Glucan 9049-22-9	FW-3.2.1, 3.2.1.3, 3.4.17	CODE-I-CHITGL		X
Chitosan	CAS 9002-76-4	FW-3.2.1, 3.2.1.2, 3.4.18	CODE-I-CHITOS		X
Diatomite	CAS 88855-54-9	FW-2.1.8, 3.2.2	CODE-I-DIATOM		X
Kaolin	CAS 14132-58-7	FW-3.2.1	CODE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	FW-2.3.2	CODE-I-CELLMIC		X
Pektin	CAS 9783-70-3	FW-2.1.8, 3.2.2	CODE-I-PEKLT		X
Potassium alginate	INS 402	FW-4.1.8, 4.1.8.1	CODE-I-POTALG		X
Calcium alginate	INS 402	FW-4.1.8, 4.1.8.1	CODE-I-CALGIMAC		X
Colloidal silicon dioxide solution	INS 551	FW-3.2.1, 3.2.4	CODE-I-DIOSIL		X
Bentonites	INS 538	FW-2.1.8, 3.2.2	CODE-I-BENTON		X
Polyvinylpyrrolidone	INS 1302	FW-3.4.9	CODE-I-PVPP		X
Yeast protein extracts		FW-2.1.24, 2.1.25, 3.2.14	CODE-I-EPLYV		X
<b>Stabilising agents</b>					
Sodium Carboxymethylcellulose	INS 406	FW-3.3.14	CODE-I-CMCC	X	
Yeast mannoproteins		FW-3.3.13	CODE-I-MANPRO	X	
Gum arabic	INS 414	FW-3.3.6	CODE-I-GOMARA	X	
Copper sulphate, pentahydrate	CAS 758-99-8	FW-3.5.4	CODE-I-CUSUL		X
Copper citrate	CAS 866-82-0	FW-3.5.4	CODE-I-CUICIT		X
Metatartaric acid	INS 353	FW-3.3.7	CODE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	FW-3.3.1	CODE-I-POTFER		X
Calcium phytate	CAS 2815-82-5	FW-3.3.1	CODE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	FW-2.1.2, 3.4.15	CODE-I-DLTTAR		X
Potassium D,L-tartrate		FW-3.4.35	CODE-I-POTTRAC		X
PVC/PPV copolymer	CAS 87861-40-5	FW-2.1.20, 3.4.14	CODE-I-PVPPVP		X
<b>Enzymes</b>					

Azithiazones	RC 3.2.1.19	FW-2.1.4, 2.1.8, 3.2.8, 3.2.11	CODE-I-AZITAZA		X
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Substance	INS or CAS No.	Code of Oenological Practices REF.	Code No ref.	Additive	Processing aid
<b>Acidity regulators</b>					
Malic acid (DL-, L-)	INS 296	FW-2.1.11, 3.1.11	CODE-I-ACMAL	X	
Lactic acid	INS 270	FW-2.1.11, 3.1.11	CODE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	FW-2.1.11, 3.1.11	CODE-I-LTARAC	X	
Citric acid, monohydrate	INS 330	FW-3.1.11, 3.3.8, 3.3.1	CODE-I-CITACI	X	
Potassium L(+)-tartarate	INS 336	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTBT		X
Calcium carbonate	INS 170	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-CALCAR		X
Calcium tartrate	INS 354	FW-3.3.12	CODE-I-CALTAR		X
Potassium hydrogen carbonate	INS 504i	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTBIC		X
<b>Flavourings</b>					
Ascorbic acid	INS 300	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Erythorbic acid	INS 315	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Sorbic acid	INS 200	FW-3.4.5	CODE-I-SORBACI	X	
Lipase	INS 1035	FW-3.4.2	CODE-I-LIPOLZY	X	X
Lipid sulphur dioxide	INS 220	FW-1.12, 2.1.3, 3.4.4	CODE-I-SOULDIO	X	
Potassium sorbate	INS 202	FW-3.4.5	CODE-I-POTSOR	X	
Potassium hydrogen sulphate	INS 224	FW-2.1.2	CODE-I-POTHS	X	
Ammonium hydrogen sulphate	CAS 10703-30-0	FW-3.1.2, 3.1.2	CODE-I-AMMHS	X	
Potassium antihydrogen sulphate	INS 224	FW-1.12	CODE-I-POTANS	X	
<b>Sequestrants</b>					
Oenological carbon	INS 153	FW-2.1.8, 3.5.9	CODE-I-CHARBO		X
<b>Fermentation agents</b>					
Ammonium chloride	INS 580	FW-4.1.8	CODE-I-AMMCHL		X
Ammonium sulphate	INS 567	FW-4.1.7	CODE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	FW-4.1.7	CODE-I-PHOSDA		X
Thiamine hydrochloride	CAS 67-03-6	FW-2.5.3	CODE-I-THAMIN		X
<b>Anti-staining agents</b>					
Fatty acid mono- and diglycerides	INS 471	FW-2.3.2	CODE-I-ACIGRA		X
<b>Clarifying agents</b>					
Protein of plant origin from wheat		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from peas		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from potatoes		FW-3.2.7	CODE-I-PROVEG		X
Isinglass		FW-3.2.1	CODE-I-COLPOL		X
Gelatin	CAS 9000-70-8	FW-3.2.1	CODE-I-GLATI		X
Egg (albumen)	CAS 9006-59-1	FW-3.2.1	CODE-I-OUAIB		X
Casein (calcium caseinate)	CAS 9005-43-0	FW-2.1.8	CODE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	FW-2.1.8, 3.2.1	CODE-I-POTCAS		X
Alginate acid	INS 400	FW-3.2.3	CODE-I-ALGIMAC		X
Cellose	INS 460	FW-2.3.2	CODE-I-CELLUL		X
Chitin-glucan	CAS Chitin 1398-41-4 CAS Glucan 9049-22-9	FW-3.2.1, 3.2.1, 3.4.17	CODE-I-CHITGL		X
Chitosan	CAS 9002-76-4	FW-3.2.1, 3.2.1, 3.4.18	CODE-I-CHITOS		X
Diatomite	CAS 88855-54-9	FW-2.1.8, 3.2.2	CODE-I-DIATOM		X
Kaolin	CAS 14132-58-7	FW-3.2.1	CODE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	FW-2.3.2	CODE-I-CELLMIC		X
Pelite	CAS 95783-70-3	FW-2.1.8, 3.2.2	CODE-I-PELLIT		X
Potassium alginate	INS 402	FW-4.1.8, 4.0.0	CODE-I-POTALG		X
Calcium alginate	INS 402	FW-4.1.8, 4.0.0	CODE-I-CALGIMAC		X
Colloidal silicon dioxide solution	INS 551	FW-3.2.1, 3.2.4	CODE-I-DIOSIL		X
Bentonites	INS 538	FW-2.1.8, 3.2.2	CODE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	FW-3.4.9	CODE-I-PVPP		X
Yeast protein extracts		FW-2.1.24, 2.1.25, 3.2.14	CODE-I-EPLYV		X
<b>Stabilising agents</b>					
Sodium Carboxymethylcellulose	INS 406	FW-3.3.14	CODE-I-CMC	X	
Yeast mannoproteins		FW-3.3.13	CODE-I-MANPRO	X	
Gum arabic	INS 414	FW-3.3.6	CODE-I-GOMARA	X	
Copper sulphate, pentahydrate	CAS 758-99-8	FW-3.5.4	CODE-I-CUSUL		X
Copper citrate	CAS 866-82-0	FW-3.5.4	CODE-I-CUICIT		X
Metatartaric acid	INS 353	FW-3.3.7	CODE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	FW-3.3.1	CODE-I-POTFER		X
Calcium phytate	CAS 2815-82-5	FW-3.3.1	CODE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	FW-2.1.2, 3.4.15	CODE-I-DLTHRT		X
Potassium D,L-tartrate		FW-3.4.35	CODE-I-POTTRAC		X
PVC/PPV copolymer	CAS 87861-40-5	FW-2.1.20, 3.4.14	CODE-I-PVPPVD		X
<b>Enzymes</b>					

Azithiazones	RC 3.2.1.19	FW-2.1.4, 2.1.18, 3.2.8, 3.2.11	CODE-I-AZITAZA		X
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Substance	INS or CAS No.	Code of Oenological Practices REF.	Code No ref.	Additive	Processing aid
<b>Acidity regulators</b>					
Malic acid (DL-, L-)	INS 296	FW-2.1.11, 3.1.11	CODE-I-ACMAL	X	
Lactic acid	INS 270	FW-2.1.11, 3.1.11	CODE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	FW-2.1.11, 3.1.11	CODE-I-LTARAC	X	
Citric acid, monohydrate	INS 330	FW-3.1.11, 3.3.8, 3.3.1	CODE-I-CITACI	X	
Potassium L(+)-tartarate	INS 336	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTBT		X
Calcium carbonate	INS 170	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-CALCAR		X
Calcium tartrate	INS 354	FW-3.3.12	CODE-I-CALTAR		X
Potassium hydrogen carbonate	INS 504i	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTBAC		X
<b>Preservatives</b>					
Ascorbic acid	INS 300	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Erythorbic acid	INS 315	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Sorbic acid	INS 200	FW-3.4.5	CODE-I-SORBACI	X	
Lysozyme	INS 1035	FW-3.4.42	CODE-I-LYSOZY	X	X
Lipid sulphur dioxide	INS 220	FW-1.12, 2.1.3, 3.4.4	CODE-I-SOULDIO	X	
Potassium sorbate	INS 202	FW-3.4.5	CODE-I-POTSOR	X	
Potassium hydrogen sulphate	INS 224	FW-2.1.2	CODE-I-POTHS	X	
Ammonium hydrogen sulphate	CAS 10703-30-0	FW-3.1.2, 3.1.2	CODE-I-AMMHS	X	
Potassium antihydrogen sulphate	INS 224	FW-1.12	CODE-I-POTANS	X	
<b>Sequestrants</b>					
Oenological carbon	INS 153	FW-2.1.8, 3.5.9	CODE-I-CHARBO		X
<b>Fermentation agents</b>					
Ammonium chloride	INS 580	FW-4.1.8	CODE-I-AMMCHL		X
Ammonium sulphate	INS 567	FW-4.1.7	CODE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	FW-4.1.7	CODE-I-PHOSDA		X
Thiamine hydrochloride	CAS 67-03-6	FW-2.5.3	CODE-I-THAMIN		X
<b>Anti-staining agents</b>					
Fatty acid mono- and diglycerides	INS 471	FW-2.3.2	CODE-I-ACIGRA		X
<b>Clarifying agents</b>					
Protein of plant origin from wheat		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from peas		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from potatoes		FW-3.2.7	CODE-I-PROVEG		X
Isinglass		FW-3.2.1	CODE-I-COLPOL		X
Gelatin	CAS 9000-70-8	FW-3.2.1	CODE-I-GLATI		X
Egg (albumen)	CAS 9006-59-1	FW-3.2.1	CODE-I-OUAIB		X
Casein (calcium caseinate)	CAS 9005-43-0	FW-2.1.8	CODE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	FW-2.1.8, 3.2.1	CODE-I-POTCAS		X
Alginate acid	INS 400	FW-3.2.3	CODE-I-ALGIMAC		X
Cellose	INS 460	FW-2.3.2	CODE-I-CELLUL		X
Chitin-glucan	CAS Chitin 1398-41-4 CAS Glucan 9049-22-9	FW-3.2.1, 3.2.1, 3.4.17	CODE-I-CHITGL		X
Chitosan	CAS 9002-76-4	FW-3.2.1, 3.2.1, 3.4.18	CODE-I-CHITOS		X
Diatomite	CAS 88855-54-9	FW-2.1.8, 3.2.2	CODE-I-DIATOM		X
Kaolin	CAS 14132-58-7	FW-3.2.1	CODE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	FW-2.3.2	CODE-I-CELLMIC		X
Pektin	CAS 9783-70-3	FW-2.1.8, 3.2.2	CODE-I-PEKLT		X
Potassium alginate	INS 402	FW-4.1.8, 4.1.8, 4.1.8	CODE-I-POTALG		X
Calcium alginate	INS 402	FW-4.1.8, 4.1.8, 4.1.8	CODE-I-CALGIMAC		X
Colloidal silicon dioxide solution	INS 551	FW-3.2.1, 3.2.4	CODE-I-DIOSIL		X
Bentonites	INS 538	FW-2.1.8, 3.2.2	CODE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	FW-3.4.9	CODE-I-PVPP		X
Yeast protein extracts		FW-2.1.24, 2.1.25, 3.2.14	CODE-I-EPLYV		X
<b>Stabilising agents</b>					
Sodium Carboxymethylcellulose	INS 406	FW-3.3.4	CODE-I-CMC	X	
Yeast mannoproteins		FW-3.3.13	CODE-I-MANPRO	X	
Gum arabic	INS 414	FW-3.3.6	CODE-I-GOMARA	X	
Copper sulphate, pentahydrate	CAS 758-99-8	FW-3.5.4	CODE-I-CUSUL		X
Copper citrate	CAS 866-82-0	FW-3.5.4	CODE-I-CUICIT		X
Metatartaric acid	INS 353	FW-3.3.7	CODE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	FW-3.3.1	CODE-I-POTFER		X
Calcium phytate	CAS 28512-5	FW-3.3.1	CODE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	FW-2.1.2, 3.4.15	CODE-I-DLTTAR		X
Potassium D,L-tartrate		FW-3.4.35	CODE-I-POTTRAC		X
PVC/PPV copolymer	CAS 87861-40-5	FW-2.1.20, 3.4.14	CODE-I-PVPPVP		X
<b>Enzymes</b>					

Azobutanes	EC 3.2.1.19	FW-2.1.4, 2.1.8, 3.2.8, 3.2.1	CODE-I-ACTARA		X
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Substance	INS or CAS No.	Code of Oenological Practices REF.	Code No ref.	Additive	Processing aid
<b>Acidity regulators</b>					
Malic acid (DL-, L-)	INS 296	FW-2.1.11, 3.1.11	CODE-I-ACMAL	X	
Lactic acid	INS 270	FW-2.1.11, 3.1.11	CODE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	FW-2.1.11, 3.1.11	CODE-I-LTARAC	X	
Citric acid, monohydrate	INS 330	FW-3.1.11, 3.3.8, 3.3.1	CODE-I-CITACI	X	
Potassium L(+)-tartarate	INS 336	FW-2.1.2.2, 3.1.2.2	CODE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	FW-2.1.2.2, 3.1.2.2	CODE-I-POTBT		X
Calcium carbonate	INS 170	FW-2.1.2.2, 3.1.2.2	CODE-I-CALCAR		X
Calcium tartrate	INS 354	FW-3.3.12	CODE-I-CALTAR		X
Potassium hydrogen carbonate	INS 504i	FW-2.1.2.2, 3.1.2.2	CODE-I-POTBAC		X
<b>Preservatives</b>					
Ascorbic acid	INS 300	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Erythorbic acid	INS 315	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Sorbic acid	INS 200	FW-3.4.5	CODE-I-SORBACI	X	
Lysozyme	INS 1035	FW-3.4.42	CODE-I-LYSOZY	X	X
Lipid sulphur dioxide	INS 220	FW-1.12, 2.1.3, 3.4.4	CODE-I-SOULDIO	X	
Potassium sorbate	INS 202	FW-3.4.5	CODE-I-POTSOR	X	
Potassium hydrogen sulphate	INS 224	FW-2.1.2	CODE-I-POTHS	X	
Ammonium hydrogen sulphate	CAS 10763-30-0	FW-1.12, 3.12	CODE-I-AMMHYD	X	
Potassium antihydrogen sulphate	INS 224	FW-1.12	CODE-I-POFANH	X	
<b>Sequestrants</b>					
Oenological carbon	INS 153	FW-2.1.8, 3.5.9	CODE-I-CHARBO		X
<b>Fermentation agents</b>					
Ammonium chloride	INS 580	FW-4.1.8	CODE-I-AMMCHL		X
Ammonium sulphate	INS 567	FW-4.1.7	CODE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	FW-4.1.7	CODE-I-PHOSDA		X
Thiamine hydrochloride	CAS 67-03-6	FW-2.5.3	CODE-I-THAMIN		X
<b>Anti-staining agents</b>					
Fatty acid mono- and diglycerides	INS 471	FW-2.3.2	CODE-I-ACIGRA		X
<b>Clarifying agents</b>					
Protein of plant origin from wheat		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from peas		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from potatoes		FW-3.2.7	CODE-I-PROVEG		X
Isinglass		FW-3.2.1	CODE-I-COLPOI		X
Gelatin	CAS 9000-70-8	FW-3.2.1	CODE-I-GEIATI		X
Egg (albumin)	CAS 9006-59-1	FW-3.2.1	CODE-I-OUAIB		X
Casein (calcium caseinate)	CAS 9005-43-0	FW-2.1.8	CODE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	FW-2.1.8, 3.2.1	CODE-I-POTCAS		X
Alginate acid	INS 400	FW-3.2.3	CODE-I-ALGIMAC		X
Cyclodextrin	INS 460	FW-2.3.2	CODE-I-CELJUL		X
Chitin-glucan	CAS Chitin 1398-41-4 CAS Glucan 9049-22-9	FW-3.2.1, 3.2.3, 3.4.17	CODE-I-CHITGL		X
Chitosan	CAS 9002-76-4	FW-3.2.3, 3.2.12, 3.4.18	CODE-I-CHITOS		X
Diatomite	CAS 88855-54-9	FW-2.1.8, 3.2.2	CODE-I-DIATOM		X
Kaolin	CAS 14132-58-7	FW-3.2.1	CODE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	FW-2.3.2	CODE-I-CELMAC		X
Pektin	CAS 9783-70-3	FW-2.1.8, 3.2.2	CODE-I-PEKLI		X
Potassium alginate	INS 402	FW-4.1.8, 4.02	CODE-I-POTALG		X
Calcium alginate	INS 402	FW-4.1.8, 4.02	CODE-I-ALGIMAC		X
Colloidal silicon dioxide solution	INS 551	FW-3.2.1, 3.2.4	CODE-I-DIOSIL		X
Bentonites	INS 538	FW-2.1.8, 3.2.5	CODE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	FW-3.4.9	CODE-I-PVPP		X
Yeast protein extracts		FW-2.1.24, 2.1.25, 3.2.14	CODE-I-EPLYV		X
<b>Stabilising agents</b>					
Sodium Carboxymethylcellulose	INS 406	FW-3.3.4	CODE-I-CMC	X	
Yeast mannanoproteins		FW-3.3.13	CODE-I-MANPRO	X	
Gum arabic	INS 414	FW-3.3.6	CODE-I-GOMARA	X	
Copper sulphate, pentahydrate	CAS 758-99-8	FW-3.5.4	CODE-I-CUSUL		X
Copper citrate	CAS 866-82-0	FW-3.5.4	CODE-I-CUICIT		X
Metatartaric acid	INS 353	FW-3.3.7	CODE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	FW-3.3.1	CODE-I-POTFER		X
Calcium phytate	CAS 28512-5	FW-3.3.1	CODE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	FW-2.1.2, 3.4.15	CODE-I-DLTTAR		X
Potassium D,L-tartrate		FW-3.4.35	CODE-I-POTTRAC		X
PVC/PPV copolymer	CAS 87861-40-5	FW-2.1.20, 3.4.4	CODE-I-PVPPVP		X
<b>Enzymes</b>					

Azithiazones	RC 3.2.1.19	FW-2.1.4, 2.1.8, 3.2.8, 3.2.11	CODE-I-AZITAZA		X
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Substance	INS or CAS No.	Code of Oenological Practices Ref.	Code No. ref.	Additive	Processing aid
<b>Acidity regulators</b>					
Malic acid (DL-, L-)	INS 296	FW-2.1.11, 3.1.11	CODE-I-ACMAL	X	
Lactic acid	INS 270	FW-2.1.11, 3.1.11	CODE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	FW-2.1.11, 3.1.11	CODE-I-LTARAC	X	
Citric acid, monohydrate	INS 330	FW-3.1.11, 3.3.8, 3.3.1	CODE-I-CITACI	X	
Potassium L(+)-tartarate	INS 336	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTBT		X
Calcium carbonate	INS 170	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-CALCAR		X
Calcium tartrate	INS 354	FW-3.3.12	CODE-I-CALTAR		X
Potassium hydrogen carbonate	INS 504i	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTBAC		X
<b>Preservatives</b>					
Ascorbic acid	INS 300	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Erythorbic acid	INS 315	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Sorbic acid	INS 200	FW-3.4.5	CODE-I-SORBACI	X	
Lysozyme	INS 1035	FW-3.4.42	CODE-I-LYSOZY	X	X
Lipid sulphur dioxide	INS 220	FW-1.12, 2.1.3, 3.4.4	CODE-I-SOULDIO	X	
Potassium sorbate	INS 202	FW-3.4.5	CODE-I-POTSOR	X	
Potassium hydrogen sulphate	INS 224	FW-2.1.2	CODE-I-POTHS	X	
Ammonium hydrogen sulphate	CAS 10532-30-0	FW-1.12, 3.1.2	CODE-I-AMMHYD	X	
Potassium antihydrogen sulphate	INS 224	FW-1.12	CODE-I-POFAMH	X	
<b>Sequestrants</b>					
Oenological carbon	INS 153	FW-2.1.8, 3.5.9	CODE-I-CHARBO		X
<b>Fermentation agents</b>					
Ammonium chloride	INS 580	FW-4.1.8	CODE-I-AMMCHL		X
Ammonium sulphate	INS 567	FW-4.1.7	CODE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	FW-4.1.7	CODE-I-PHOSDA		X
Thiamine hydrochloride	CAS 67-03-6	FW-2.5.3	CODE-I-THAMIN		X
<b>Anti-staining agents</b>					
Fatty acid mono- and diglycerides	INS 471	FW-2.3.2	CODE-I-ACIGRA		X
<b>Clarifying agents</b>					
Protein of plant origin from wheat		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from peas		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from potatoes		FW-3.2.7	CODE-I-PROVEG		X
Isinglass		FW-3.2.1	CODE-I-COLPOI		X
Gelatin	CAS 9000-70-8	FW-3.2.1	CODE-I-GLATI		X
Egg (albumen)	CAS 9006-59-1	FW-3.2.1	CODE-I-DEUMAB		X
Casein (calcium caseinate)	CAS 9005-43-0	FW-2.1.8	CODE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	FW-2.1.8, 3.2.1	CODE-I-POTCAS		X
Alginate acid	INS 400	FW-3.2.3	CODE-I-ALGIMAC		X
Cellose	INS 460	FW-2.3.2	CODE-I-CELLUL		X
Chitin-glucan	CAS Chitin 1398-41-4 CAS Glucan 9049-22-9	FW-3.2.1, 3.2.1, 3.4.17	CODE-I-CHITGL		X
Chitosan	CAS 9002-76-4	FW-3.2.1, 3.2.1, 3.4.18	CODE-I-CHITOS		X
Diatomite	CAS 88855-54-9	FW-2.1.8, 3.2.2	CODE-I-DIATOM		X
Kaolin	CAS 14132-58-7	FW-3.2.1	CODE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	FW-2.3.2	CODE-I-CELLMIC		X
Pektin	CAS 9783-70-3	FW-2.1.8, 3.2.2	CODE-I-PEKLI		X
Potassium alginate	INS 402	FW-4.1.8, 4.0.0	CODE-I-POTALG		X
Calcium alginate	INS 402	FW-4.1.8, 4.0.0	CODE-I-CALGIMAC		X
Colloidal silicon dioxide solution	INS 551	FW-3.2.1, 3.2.4	CODE-I-DIOSIL		X
Bentonites	INS 528	FW-2.1.8, 3.2.2	CODE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	FW-3.4.9	CODE-I-PVPP		X
Yeast protein extracts		FW-2.1.24, 2.1.25, 3.2.14	CODE-I-EPLYV		X
<b>Stabilising agents</b>					
Sodium Carboxymethylcellulose	INS 406	FW-3.3.14	CODE-I-CMCC	X	
Yeast mannoproteins		FW-3.3.13	CODE-I-MANPRO	X	
Gum arabic	INS 414	FW-3.3.6	CODE-I-GOMARA	X	
Copper sulphate, pentahydrate	CAS 758-99-8	FW-3.5.4	CODE-I-CUSUL		X
Copper citrate	CAS 866-82-0	FW-3.5.4	CODE-I-CUICIT		X
Metatartaric acid	INS 353	FW-3.3.7	CODE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	FW-3.3.1	CODE-I-POTFER		X
Calcium phytate	CAS 2815-82-5	FW-3.3.1	CODE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	FW-2.1.2, 3.4.15	CODE-I-DLTTAR		X
Potassium D,L-tartrate		FW-3.4.35	CODE-I-POTTRAC		X
PVC/PPV copolymer	CAS 87861-40-5	FW-2.1.20, 3.4.14	CODE-I-PVPPVP		X
<b>Enzymes</b>					

Azithiazones	RC 3.2.1.19	FW-2.1.4, 2.1.8, 3.2.8, 3.2.11	CODE-I-ACTAZA		X
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Substance	INS or CAS No.	Code of Oenological Practices REF.	Code No ref.	Additive	Processing aid
<b>Acidity regulators</b>					
Malic acid (DL-, L-)	INS 296	FW-2.1.11, 3.1.11	CODE-I-ACMAL	X	
Lactic acid	INS 270	FW-2.1.11, 3.1.11	CODE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	FW-2.1.11, 3.1.11	CODE-I-LTARAC	X	
Citric acid, monohydrate	INS 330	FW-3.1.11, 3.3.8, 3.3.1	CODE-I-CITACI	X	
Potassium L(+)-tartarate	INS 336	FW-2.1.2.2, 3.1.2.2	CODE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	FW-2.1.2.2, 3.1.2.2	CODE-I-POTBT		X
Calcium carbonate	INS 170	FW-2.1.2.2, 3.1.2.2	CODE-I-CALCAR		X
Calcium tartrate	INS 354	FW-3.3.12	CODE-I-CALTAR		X
Potassium hydrogen carbonate	INS 504i	FW-2.1.2.2, 3.1.2.2	CODE-I-POTBAC		X
<b>Preservatives</b>					
Ascorbic acid	INS 300	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Erythorbic acid	INS 315	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Sorbic acid	INS 200	FW-3.4.5	CODE-I-SORBACI	X	
Lysozyme	INS 1035	FW-3.4.42	CODE-I-LYSOZY	X	X
Lipid sulphur dioxide	INS 220	FW-1.12, 2.1.3, 3.4.4	CODE-I-SOULDIO	X	
Potassium sorbate	INS 202	FW-3.4.5	CODE-I-POTOSOR	X	
Potassium hydrogen sulphate	INS 224	FW-2.1.2	CODE-I-POTHS	X	
Ammonium hydrogen sulphate	CAS 10763-30-0	FW-1.12, 3.12	CODE-I-AMMHYD	X	
Potassium antihydrogen sulphate	INS 224	FW-1.12	CODE-I-POFAMH	X	
<b>Sequestrants</b>					
Oenological carbon	INS 153	FW-2.1.8, 3.5.9	CODE-I-CHARBO		X
<b>Fermentation agents</b>					
Ammonium chloride	INS 580	FW-4.1.8	CODE-I-AMMCHL		X
Ammonium sulphate	INS 567	FW-4.1.7	CODE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	FW-4.1.7	CODE-I-PHOSDA		X
Thiamine hydrochloride	CAS 67-03-6	FW-2.5.3	CODE-I-THAMIN		X
<b>Anti-staining agents</b>					
Fatty acid mono- and diglycerides	INS 471	FW-2.3.2	CODE-I-ACIGRA		X
<b>Clarifying agents</b>					
Protein of plant origin from wheat		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from peas		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from potatoes		FW-3.2.7	CODE-I-PROVEG		X
Isinglass		FW-3.2.1	CODE-I-COLPOL		X
Gelatin	CAS 9000-70-8	FW-3.2.1	CODE-I-GEIATI		X
Egg (albumin)	CAS 9006-59-1	FW-3.2.1	CODE-I-DEUMAB		X
Casein (calcium caseinate)	CAS 9005-43-0	FW-2.1.8	CODE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	FW-2.1.8, 3.2.1	CODE-I-POTCAS		X
Alginate acid	INS 400	FW-3.2.3	CODE-I-ALGIMAC		X
Cellose	INS 460	FW-2.3.2	CODE-I-CELLUL		X
Chitin-glucan	CAS Chitin 1398-41-4 CAS Glucan 9049-22-9	FW-3.2.1, 3.2.3, 3.4.17	CODE-I-CHITGL		X
Chitosan	CAS 9002-76-4	FW-3.2.3, 3.2.12, 3.4.18	CODE-I-CHITOS		X
Diatomite	CAS 88855-54-9	FW-2.1.8, 3.2.2	CODE-I-DIATOM		X
Kaolin	CAS 14132-58-7	FW-3.2.1	CODE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	FW-2.3.2	CODE-I-CELMAC		X
Pektin	CAS 9783-70-3	FW-2.1.8, 3.2.2	CODE-I-PEKLT		X
Potassium alginate	INS 402	FW-4.1.8, 4.02	CODE-I-POTALG		X
Calcium alginate	INS 402	FW-4.1.8, 4.02	CODE-I-ALGIMAC		X
Colloidal silicon dioxide solution	INS 551	FW-3.2.1, 3.2.4	CODE-I-DIOSIL		X
Bentonites	INS 538	FW-2.1.8, 3.2.5	CODE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	FW-3.4.9	CODE-I-PVPP		X
Yeast protein extracts		FW-2.1.24, 2.1.25, 3.2.14	CODE-I-EPLYV		X
<b>Stabilising agents</b>					
Sodium Carboxymethylcellulose	INS 406	FW-3.3.4	CODE-I-CMC	X	
Yeast mannoproteins		FW-3.3.3	CODE-I-MANPRO	X	
Gum arabic	INS 414	FW-3.3.6	CODE-I-GOMARA	X	
Copper sulphate, pentahydrate	CAS 758-99-8	FW-3.5.4	CODE-I-CUSUL		X
Copper citrate	CAS 866-82-0	FW-3.5.4	CODE-I-CUICIT		X
Metatartaric acid	INS 353	FW-3.3.7	CODE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	FW-3.3.1	CODE-I-POTFER		X
Calcium phytate	CAS 28512-5	FW-3.3.1	CODE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	FW-2.1.2, 3.4.15	CODE-I-DLTTAR		X
Potassium D,L-tartrate		FW-3.4.35	CODE-I-POTTRAC		X
PVC/PPV copolymer	CAS 87863-40-5	FW-2.1.20, 3.4.14	CODE-I-PVPPVP		X
<b>Enzymes</b>					

Arabinoxylans	RC 3.2.1.19	FW-2.1.4, 2.1.8, 3.2.8, 3.2.11	CODE-I-ACTARA		X
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Substance	INS or CAS No.	Code of Oenological Practices Ref.	Code No ref.	Additive	Processing aid
<b>Acidity regulators</b>					
Malic acid (DL-, L-)	INS 296	FW-2.1.11, 3.1.11	CODE-I-ACMAL	X	
Lactic acid	INS 270	FW-2.1.11, 3.1.11	CODE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	FW-2.1.11, 3.1.11	CODE-I-LTARAC	X	
Citric acid, monohydrate	INS 330	FW-3.1.11, 3.3.8, 3.3.1	CODE-I-CITACI	X	
Potassium L(+)-tartarate	INS 336	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTBT		X
Calcium carbonate	INS 170	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-CALCAR		X
Calcium tartrate	INS 354	FW-3.3.12	CODE-I-CALTAR		X
Potassium hydrogen carbonate	INS 504i	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTBAC		X
<b>Preservatives</b>					
Ascorbic acid	INS 300	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Erythorbic acid	INS 315	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Sorbic acid	INS 200	FW-3.4.5	CODE-I-SORBACI	X	
Lysozyme	INS 1035	FW-3.4.12	CODE-I-LYSOZY	X	X
Lipid sulphur dioxide	INS 220	FW-1.12, 2.1.3, 3.4.4	CODE-I-SOULDIO	X	
Potassium sorbate	INS 202	FW-3.4.5	CODE-I-POTSOR	X	
Potassium hydrogen sulphate	INS 224	FW-2.1.2	CODE-I-POTHS	X	
Ammonium hydrogen sulphate	CAS 10763-30-0	FW-3.1.2, 3.1.2	CODE-I-AMMHS	X	
Potassium antihydrogen sulphate	INS 224	FW-1.12	CODE-I-POTAH	X	
<b>Sequestrants</b>					
Oenological carbon	INS 153	FW-2.1.8, 3.5.9	CODE-I-CHARBO		X
<b>Fermentation agents</b>					
Ammonium chloride	INS 580	FW-4.1.8	CODE-I-AMMCHL		X
Ammonium sulphate	INS 567	FW-4.1.7	CODE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	FW-4.1.7	CODE-I-PHOSDA		X
Thiamine hydrochloride	CAS 67-03-6	FW-2.5.3	CODE-I-THAMIN		X
<b>Anti-staining agents</b>					
Fatty acid mono- and diglycerides	INS 471	FW-2.3.2	CODE-I-ACIGRA		X
<b>Clarifying agents</b>					
Protein of plant origin from wheat		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from peas		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from potatoes		FW-3.2.7	CODE-I-PROVEG		X
Isinglass		FW-3.2.1	CODE-I-COLPOL		X
Gelatin	CAS 9000-70-8	FW-3.2.1	CODE-I-GEIATI		X
Egg (albumen)	CAS 9006-59-1	FW-3.2.1	CODE-I-OUAIB		X
Casein (calcium caseinate)	CAS 9005-43-0	FW-2.1.8	CODE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	FW-2.1.8, 3.2.1	CODE-I-POTCAS		X
Alginate acid	INS 400	FW-3.2.3	CODE-I-ALGIMAC		X
Cyclodextrin	INS 460	FW-2.3.2	CODE-I-CELJUL		X
Chitin-glucan	CAS Chitin 1398-41-4 CAS Glucan 9049-22-9	FW-3.2.1, 3.2.1, 3.4.17	CODE-I-CHITGL		X
Chitosan	CAS 9002-76-4	FW-3.2.1, 3.2.1, 3.4.18	CODE-I-CHITOS		X
Diatomite	CAS 88855-54-9	FW-2.1.8, 3.2.2	CODE-I-DIATOM		X
Kaolin	CAS 14132-58-7	FW-3.2.1	CODE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	FW-2.3.2	CODE-I-CELMAC		X
Pelite	CAS 95783-70-3	FW-2.1.8, 3.2.2	CODE-I-PELIT		X
Potassium alginate	INS 402	FW-4.1.8, 4.1.8, 4.1.8	CODE-I-POTALG		X
Calcium alginate	INS 402	FW-4.1.8, 4.1.8, 4.1.8	CODE-I-CALGIMAC		X
Colloidal silicon dioxide solution	INS 551	FW-3.2.1, 3.2.4	CODE-I-DIOSIL		X
Bentonites	INS 538	FW-2.1.8, 3.2.2	CODE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	FW-3.4.9	CODE-I-PVPP		X
Yeast protein extracts		FW-2.1.24, 2.1.25, 3.2.14	CODE-I-EPLYV		X
<b>Stabilising agents</b>					
Sodium Carboxymethylcellulose	INS 406	FW-3.3.14	CODE-I-CMCC	X	
Yeast mannanoproteins		FW-3.3.13	CODE-I-MANPRO	X	
Gum arabic	INS 414	FW-3.3.6	CODE-I-GOMARA	X	
Copper sulphate, pentahydrate	CAS 758-99-8	FW-3.5.4	CODE-I-CUSUL		X
Copper citrate	CAS 866-82-0	FW-3.5.4	CODE-I-CUICIT		X
Metatartaric acid	INS 353	FW-3.3.7	CODE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	FW-3.3.1	CODE-I-POTFER		X
Calcium phytate	CAS 28512-5	FW-3.3.1	CODE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	FW-2.1.2, 3.4.15	CODE-I-DLTHRT		X
Potassium D,L-tartrate		FW-3.4.15	CODE-I-POTTRAC		X
PVC/PPV copolymer	CAS 87861-40-5	FW-2.1.20, 3.4.14	CODE-I-PVPPVP		X
<b>Enzymes</b>					

Azithiazones	RC 3.2.1.19	FW-2.1.4, 2.1.8, 3.2.8, 3.2.1	CODE-I-ACTARA		X
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Substance	INS or CAS No.	Code of Oenological Practices ref.	Code No ref.	Additive	Processing aid
<b>Acidity regulators</b>					
Malic acid (DL-, L-)	INS 296	FW-2.1.11, 3.1.11	CODE-I-ACMAL	X	
Lactic acid	INS 270	FW-2.1.11, 3.1.11	CODE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	FW-2.1.11, 3.1.11	CODE-I-LTARAC	X	
Citric acid, monohydrate	INS 330	FW-3.1.11, 3.3.8, 3.3.1	CODE-I-CITACI	X	
Potassium L(+)-tartarate	INS 336	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTBT		X
Calcium carbonate	INS 170	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-CALCAR		X
Calcium tartrate	INS 354	FW-3.3.12	CODE-I-CALTAR		X
Potassium hydrogen carbonate	INS 504i	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTBAC		X
<b>Flavourings</b>					
Ascorbic acid	INS 300	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Erythorbic acid	INS 315	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Sorbic acid	INS 200	FW-3.4.5	CODE-I-SORBACI	X	
Lipase	INS 1035	FW-3.4.42	CODE-I-LIPOLZY	X	X
Lipid sulphur dioxide	INS 220	FW-1.12, 2.1.3, 3.4.4	CODE-I-SOULDIO	X	
Potassium sorbate	INS 202	FW-3.4.5	CODE-I-POFSOR	X	
Potassium hydrogen sulphate	INS 224	FW-2.1.2	CODE-I-POTHS	X	
Ammonium hydrogen sulphate	CAS 10545-30-0	FW-1.12, 3.1.2	CODE-I-AMMHYD	X	
Potassium antihydrogen sulphate	INS 224	FW-1.12	CODE-I-POFANH	X	
<b>Sequestrants</b>					
Oenological carbon	INS 153	FW-2.1.8, 3.5.9	CODE-I-CHARBO		X
<b>Fermentation agents</b>					
Ammonium chloride	INS 580	FW-4.1.8	CODE-I-AMMCHL		X
Ammonium sulphate	INS 567	FW-4.1.7	CODE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	FW-4.1.7	CODE-I-PHODIA		X
Thiamine hydrochloride	CAS 67-03-6	FW-2.5.3	CODE-I-THAMIN		X
<b>Anti-staining agents</b>					
Fatty acid mono- and diglycerides	INS 471	FW-2.3.2	CODE-I-ACIGRA		X
<b>Clarifying agents</b>					
Protein of plant origin from wheat		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from peas		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from potatoes		FW-3.2.7	CODE-I-PROVEG		X
Isinglass		FW-3.2.1	CODE-I-COLPOL		X
Gelatin	CAS 9000-70-8	FW-3.2.1	CODE-I-GEIATI		X
Egg (whitens)	CAS 9006-59-1	FW-3.2.1	CODE-I-OUAIB		X
Casein (calcium caseinate)	CAS 9005-43-0	FW-2.1.8	CODE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	FW-2.1.8, 3.2.1	CODE-I-POTCAS		X
Alginate acid	INS 400	FW-3.2.3	CODE-I-ALGIMAC		X
Cellose	INS 460	FW-2.3.2	CODE-I-CELLUL		X
Chitin-glucan	CAS Chitin 1398-41-4 CAS Glucan 9049-22-9	FW-3.2.1, 3.2.1.3, 3.4.17	CODE-I-CHITGL		X
Chitosan	CAS 9002-76-4	FW-3.2.1, 3.2.1.2, 3.4.18	CODE-I-CHITOS		X
Diatomite	CAS 88855-54-9	FW-2.1.8, 3.2.2	CODE-I-DIATOM		X
Kaolin	CAS 14132-58-7	FW-3.2.1	CODE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	FW-2.3.2	CODE-I-CELMAC		X
Pektin	CAS 9783-70-3	FW-2.1.8, 3.2.2	CODE-I-PEKLT		X
Potassium alginate	INS 402	FW-4.1.8, 4.0.0	CODE-I-POTALG		X
Calcium alginate	INS 402	FW-4.1.8, 4.0.0	CODE-I-ALGIMAC		X
Colloidal silicon dioxide solution	INS 551	FW-3.2.1, 3.2.4	CODE-I-DIOSIL		X
Bentonites	INS 538	FW-2.1.8, 3.2.2	CODE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	FW-3.4.9	CODE-I-PVPP		X
Yeast protein extracts		FW-2.1.24, 2.1.25, 3.2.14	CODE-I-EPLYV		X
<b>Stabilising agents</b>					
Sodium Carboxymethylcellulose	INS 406	FW-3.3.14	CODE-I-CMC	X	
Yeast mannanoproteins		FW-3.3.13	CODE-I-MANPRO	X	
Gum arabic	INS 414	FW-3.3.6	CODE-I-GOMARA	X	
Copper sulphate, pentahydrate	CAS 758-99-8	FW-3.5.4	CODE-I-CUSUL		X
Copper citrate	CAS 866-82-0	FW-3.5.4	CODE-I-CUICIT		X
Metatartaric acid	INS 353	FW-3.3.7	CODE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	FW-3.3.1	CODE-I-POTFER		X
Calcium phytate	CAS 2815-82-5	FW-3.3.1	CODE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	FW-2.1.2, 3.4.15	CODE-I-DLTTAR		X
Potassium D,L-tartrate		FW-3.4.35	CODE-I-POTTRAC		X
PVC/PPV copolymer	CAS 87861-40-5	FW-2.1.20, 3.4.14	CODE-I-PVPPVD		X
<b>Enzymes</b>					

Azithiazones	RC 3.2.1.19	FW-2.1.4, 2.1.8, 3.2.8, 3.2.11	CODE-I-AZITAZA		X
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Substance	INS or CAS No.	Code of Oenological Practices Ref.	Code No. ref.	Additive	Processing aid
<b>Acidity regulators</b>					
Malic acid (DL-, L-)	INS 296	FW-2.1.11, 3.1.11	CODE-I-ACMAL	X	
Lactic acid	INS 270	FW-2.1.11, 3.1.11	CODE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	FW-2.1.11, 3.1.11	CODE-I-LTARAC	X	
Citric acid, monohydrate	INS 330	FW-3.1.11, 3.3.8, 3.3.1	CODE-I-CITACI	X	
Potassium L(+)-tartarate	INS 336	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTBT		X
Calcium carbonate	INS 170	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-CALCAR		X
Calcium tartrate	INS 354	FW-3.3.12	CODE-I-CALTAR		X
Potassium hydrogen carbonate	INS 504i	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTBIC		X
<b>Preservatives</b>					
Ascorbic acid	INS 300	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Erythorbic acid	INS 315	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Sorbic acid	INS 200	FW-3.4.5	CODE-I-SORBACI	X	
Lysozyme	INS 1035	FW-3.4.42	CODE-I-LYSOZY	X	X
Lipid sulphur dioxide	INS 220	FW-1.12, 2.1.3, 3.4.4	CODE-I-SOULDIO	X	
Potassium sorbate	INS 202	FW-3.4.5	CODE-I-POTSOR	X	
Potassium hydrogen sulphate	INS 224	FW-2.1.2	CODE-I-POTHS	X	
Ammonium hydrogen sulphate	CAS 10763-30-0	FW-1.12, 3.1.2	CODE-I-AMMHYD	X	
Potassium antihydrogen sulphate	INS 224	FW-1.12	CODE-I-POFAMH	X	
<b>Sequestrants</b>					
Oenological carbon	INS 153	FW-2.1.8, 3.5.9	CODE-I-CHARBO		X
<b>Fermentation agents</b>					
Ammonium chloride	INS 580	FW-4.1.8	CODE-I-AMMCHL		X
Ammonium sulphate	INS 567	FW-4.1.7	CODE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	FW-4.1.7	CODE-I-PHOSDA		X
Thiamine hydrochloride	CAS 67-03-6	FW-2.5.3	CODE-I-THAMIN		X
<b>Anti-staining agents</b>					
Fatty acid mono- and diglycerides	INS 471	FW-2.3.2	CODE-I-ACIGRA		X
<b>Clarifying agents</b>					
Protein of plant origin from wheat		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from peas		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from potatoes		FW-3.2.7	CODE-I-PROVEG		X
Isinglass		FW-3.2.1	CODE-I-COLPOL		X
Gelatin	CAS 9000-70-8	FW-3.2.1	CODE-I-GEIATI		X
Egg (albumin)	CAS 9006-59-1	FW-3.2.1	CODE-I-DEUMAB		X
Casein (calcium caseinate)	CAS 9005-43-0	FW-2.1.8	CODE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	FW-2.1.8, 3.2.1	CODE-I-POTCAS		X
Alginate acid	INS 400	FW-3.2.3	CODE-I-ALGIMAC		X
Cellose	INS 460	FW-2.3.2	CODE-I-CELLUL		X
Chitin-glucan	CAS Chitin 1398-41-4 CAS Glucan 9049-22-9	FW-3.2.1, 3.2.1.3, 3.4.17	CODE-I-CHITGL		X
Chitosan	CAS 9002-76-4	FW-3.2.1, 3.2.1.2, 3.4.18	CODE-I-CHITOS		X
Diatomite	CAS 88855-54-9	FW-2.1.8, 3.2.2	CODE-I-DIATOM		X
Kaolin	CAS 14132-58-7	FW-3.2.1	CODE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	FW-2.3.2	CODE-I-CELMAC		X
Pektin	CAS 9783-70-3	FW-2.1.8, 3.2.2	CODE-I-PEKLT		X
Potassium alginate	INS 402	FW-4.1.8, 4.0.0	CODE-I-POTALG		X
Calcium alginate	INS 402	FW-4.1.8, 4.0.0	CODE-I-ALGIMAC		X
Colloidal silicon dioxide solution	INS 551	FW-3.2.1, 3.2.4	CODE-I-DIOSIL		X
Bentonites	INS 538	FW-2.1.8, 3.2.2	CODE-I-BENTON		X
Polyvinylpyrrolidone	INS 1302	FW-3.4.9	CODE-I-PVPP		X
Yeast protein extracts		FW-2.1.24, 2.1.25, 3.2.14	CODE-I-EPLYV		X
<b>Stabilising agents</b>					
Sodium Carboxymethylcellulose	INS 406	FW-3.3.14	CODE-I-CMCC	X	
Yeast mannoproteins		FW-3.3.13	CODE-I-MANPRO	X	
Gum arabic	INS 414	FW-3.3.6	CODE-I-GOMARA	X	
Copper sulphate, pentahydrate	CAS 758-99-8	FW-3.5.4	CODE-I-CUSUL		X
Copper citrate	CAS 866-82-0	FW-3.5.4	CODE-I-CUICIT		X
Metatartaric acid	INS 353	FW-3.3.7	CODE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	FW-3.3.1	CODE-I-POTFER		X
Calcium phytate	CAS 28512-5	FW-3.3.1	CODE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	FW-2.1.2, 3.4.15	CODE-I-DLTHRT		X
Potassium D,L-tartrate		FW-3.4.35	CODE-I-POTTRAC		X
PVC/PPV copolymer	CAS 87863-40-5	FW-2.1.20, 3.4.14	CODE-I-PVPPVP		X
<b>Enzymes</b>					

Arabinoxylans	EC 3.2.1.99	FW-2.1.4, 2.1.8, 3.2.8, 3.2.11	CODE-I-ACTARA		X
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Substance	INS or CAS No.	Code of Oenological Practices Ref.	Code No ref.	Additive	Processing aid
<b>Acidity regulators</b>					
Malic acid (DL-, L-)	INS 296	FW-2.1.11, 3.1.11	CODE-I-ACMAL	X	
Lactic acid	INS 270	FW-2.1.11, 3.1.11	CODE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	FW-2.1.11, 3.1.11	CODE-I-LTARAC	X	
Citric acid, monohydrate	INS 330	FW-3.1.11, 3.3.8, 3.3.1	CODE-I-CITACI	X	
Potassium L(+)-tartarate	INS 336	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTBT		X
Calcium carbonate	INS 170	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-CALCAR		X
Calcium tartrate	INS 354	FW-3.3.12	CODE-I-CALTAR		X
Potassium hydrogen carbonate	INS 504i	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTBIC		X
<b>Preservatives</b>					
Ascorbic acid	INS 300	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Erythorbic acid	INS 315	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Sorbic acid	INS 200	FW-3.4.5	CODE-I-SORBACI	X	
Lysozyme	INS 1035	FW-3.4.42	CODE-I-LYSOZY	X	X
Lipid sulphur dioxide	INS 220	FW-1.12, 2.1.3, 3.4.4	CODE-I-SOULDIO	X	
Potassium sorbate	INS 202	FW-3.4.5	CODE-I-POTSOR	X	
Potassium hydrogen sulphate	INS 224	FW-2.1.2	CODE-I-POTHS	X	
Ammonium hydrogen sulphate	CAS 10505-30-0	FW-3.1.2, 3.1.2	CODE-I-AMMHS	X	
Potassium antihydrogen sulphate	INS 224	FW-1.12	CODE-I-POTAH	X	
<b>Sequestrants</b>					
Oenological carbon	INS 153	FW-2.1.8, 3.5.9	CODE-I-CHARBO		X
<b>Fermentation agents</b>					
Ammonium chloride	INS 580	FW-4.1.8	CODE-I-AMMCHL		X
Ammonium sulphate	INS 567	FW-4.1.7	CODE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	FW-4.1.7	CODE-I-PHOSDA		X
Thiamine hydrochloride	CAS 67-03-6	FW-2.5.3	CODE-I-THAMIN		X
<b>Anti-staining agents</b>					
Fatty acid mono- and diglycerides	INS 471	FW-2.3.2	CODE-I-ACIGRA		X
<b>Clarifying agents</b>					
Protein of plant origin from wheat		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from peas		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from potatoes		FW-3.2.7	CODE-I-PROVEG		X
Isinglass		FW-3.2.1	CODE-I-COLPOL		X
Gelatin	CAS 9000-70-8	FW-3.2.1	CODE-I-GLATI		X
Egg (albumen)	CAS 9006-59-1	FW-3.2.1	CODE-I-OUAIB		X
Casein (calcium caseinate)	CAS 9005-43-0	FW-2.1.8	CODE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	FW-2.1.8, 3.2.1	CODE-I-POTCAS		X
Alginate acid	INS 400	FW-3.2.3	CODE-I-ALGIMAC		X
Cellose	INS 460	FW-2.3.2	CODE-I-CELLUL		X
Chitin-glucan	CAS Chitin 1398-41-4 CAS Glucan 9049-22-9	FW-3.2.1, 3.2.1, 3.4.17	CODE-I-CHITGL		X
Chitosan	CAS 9002-76-4	FW-3.2.1, 3.2.1, 3.4.18	CODE-I-CHITOS		X
Diatomite	CAS 88855-54-9	FW-2.1.8, 3.2.2	CODE-I-DIATOM		X
Kaolin	CAS 14132-58-7	FW-3.2.1	CODE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	FW-2.3.2	CODE-I-CELLMC		X
Pektin	CAS 9783-70-3	FW-2.1.8, 3.2.2	CODE-I-PEKLT		X
Potassium alginate	INS 402	FW-4.1.8, 4.1.8, 4.1.8	CODE-I-POTALG		X
Calcium alginate	INS 402	FW-4.1.8, 4.1.8, 4.1.8	CODE-I-CALGIMAC		X
Colloidal silicon dioxide solution	INS 551	FW-3.2.1, 3.2.4	CODE-I-DIOSIL		X
Bentonites	INS 538	FW-2.1.8, 3.2.2	CODE-I-BENTON		X
Polyvinylpyrrolidone	INS 1302	FW-3.4.9	CODE-I-PVPP		X
Yeast protein extracts		FW-2.1.24, 2.1.25, 3.2.14	CODE-I-EPLYV		X
<b>Stabilising agents</b>					
Sodium Carboxymethylcellulose	INS 406	FW-3.3.14	CODE-I-CMC	X	
Yeast mannoproteins		FW-3.3.13	CODE-I-MANPRO	X	
Gum arabic	INS 414	FW-3.3.6	CODE-I-GOMARA	X	
Copper sulphate, pentahydrate	CAS 758-99-8	FW-3.5.4	CODE-I-CUSUL		X
Copper citrate	CAS 866-82-0	FW-3.5.4	CODE-I-CUICIT		X
Metatartaric acid	INS 353	FW-3.3.7	CODE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	FW-3.3.1	CODE-I-POTFER		X
Calcium phytate	CAS 28512-5	FW-3.3.1	CODE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	FW-2.1.2, 3.4.15	CODE-I-DLTHRT		X
Potassium D,L-tartrate		FW-3.4.35	CODE-I-POTTRAC		X
PVC/PPV copolymer	CAS 87861-40-5	FW-2.1.20, 3.4.14	CODE-I-PVPPVP		X
<b>Enzymes</b>					

Arabinoxylans	EC 3.2.1.99	FW-2.1.4, 2.1.8, 3.2.8, 3.2.11	CODE-I-ACTARA		X
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Substance	INS or CAS No.	Code of Oenological Practices Ref.	Code No. ref.	Additive	Processing aid
<b>Acidity regulators</b>					
Malic acid (DL-, L-)	INS 296	FW-2.1.11, 3.1.11	CODE-I-ACMAL	X	
Lactic acid	INS 270	FW-2.1.11, 3.1.11	CODE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	FW-2.1.11, 3.1.11	CODE-I-LTARAC	X	
Citric acid, monohydrate	INS 330	FW-3.1.11, 3.3.8, 3.3.1	CODE-I-CITACI	X	
Potassium L(+)-tartarate	INS 336	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTBT		X
Calcium carbonate	INS 170	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-CALCAR		X
Calcium tartrate	INS 354	FW-3.3.12	CODE-I-CALTAR		X
Potassium hydrogen carbonate	INS 504i	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTBAC		X
<b>Preservatives</b>					
Ascorbic acid	INS 300	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Erythorbic acid	INS 315	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Sorbic acid	INS 200	FW-3.4.5	CODE-I-SORBACI	X	
Lysozyme	INS 1035	FW-3.4.42	CODE-I-LYSOZY	X	X
Lipid sulphur dioxide	INS 220	FW-1.12, 2.1.3, 3.4.4	CODE-I-SOULDIO	X	
Potassium sorbate	INS 202	FW-3.4.5	CODE-I-POTSOR	X	
Potassium hydrogen sulphate	INS 224	FW-2.1.2	CODE-I-POTHS	X	
Ammonium hydrogen sulphate	CAS 10505-30-0	FW-3.1.2, 3.1.2	CODE-I-AMMHS	X	
Potassium antihydrogen sulphate	INS 224	FW-1.12	CODE-I-POFAMH	X	
<b>Sequestrants</b>					
Oenological carbon	INS 153	FW-2.1.8, 3.5.9	CODE-I-CHARBO		X
<b>Fermentation agents</b>					
Ammonium chloride	INS 580	FW-4.1.8	CODE-I-AMMCHL		X
Ammonium sulphate	INS 567	FW-4.1.7	CODE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	FW-4.1.7	CODE-I-PHOSDA		X
Thiamine hydrochloride	CAS 67-03-6	FW-2.5.3	CODE-I-THAMIN		X
<b>Anti-staining agents</b>					
Fatty acid mono- and diglycerides	INS 471	FW-2.3.2	CODE-I-ACIGRA		X
<b>Clarifying agents</b>					
Protein of plant origin from wheat		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from peas		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from potatoes		FW-3.2.7	CODE-I-PROVEG		X
Isinglass		FW-3.2.1	CODE-I-COLPOL		X
Gelatin	CAS 9000-70-8	FW-3.2.1	CODE-I-GEIATI		X
Egg (albumen)	CAS 9006-59-1	FW-3.2.1	CODE-I-OUAIB		X
Casein (calcium caseinate)	CAS 9005-43-0	FW-2.1.8	CODE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	FW-2.1.8, 3.2.1	CODE-I-POTCAS		X
Alginate acid	INS 400	FW-3.2.3	CODE-I-ALGIMAC		X
Cellose	INS 460	FW-2.3.2	CODE-I-CELLUL		X
Chitin-glucan	CAS Chitin 1398-41-4 CAS Glucan 9049-22-9	FW-3.2.1, 3.2.1, 3.4.17	CODE-I-CHITGL		X
Chitosan	CAS 9002-76-4	FW-3.2.1, 3.2.1, 3.4.18	CODE-I-CHITOS		X
Diatomite	CAS 88855-54-9	FW-2.1.8, 3.2.2	CODE-I-DIATOM		X
Kaolin	CAS 14132-58-7	FW-3.2.1	CODE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	FW-2.3.2	CODE-I-CELLMIC		X
Pelite	CAS 95783-70-3	FW-2.1.8, 3.2.2	CODE-I-PELIT		X
Potassium alginate	INS 402	FW-4.1.8, 4.0.0	CODE-I-POTALG		X
Calcium alginate	INS 402	FW-4.1.8, 4.0.0	CODE-I-CALGIMAC		X
Colloidal silicon dioxide solution	INS 551	FW-3.2.1, 3.2.4	CODE-I-DIOSIL		X
Bentonites	INS 538	FW-2.1.8, 3.2.5	CODE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	FW-3.4.9	CODE-I-PVPP		X
Yeast protein extracts		FW-2.1.24, 2.1.25, 3.2.14	CODE-I-EPLYV		X
<b>Stabilising agents</b>					
Sodium Carboxymethylcellulose	INS 406	FW-3.3.14	CODE-I-CMCC	X	
Yeast mannoproteins		FW-3.3.13	CODE-I-MANPRO	X	
Gum arabic	INS 414	FW-3.3.6	CODE-I-GOMARA	X	
Copper sulphate, pentahydrate	CAS 758-99-8	FW-3.5.4	CODE-I-CUSUL		X
Copper citrate	CAS 866-82-0	FW-3.5.4	CODE-I-CUICIT		X
Metatartaric acid	INS 353	FW-3.3.7	CODE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	FW-3.3.1	CODE-I-POTFER		X
Calcium phytate	CAS 28512-5	FW-3.3.1	CODE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	FW-2.1.2, 3.4.15	CODE-I-DLTTAR		X
Potassium D,L-tartrate		FW-3.4.35	CODE-I-POTTRAC		X
PVC/PPV copolymer	CAS 87861-40-5	FW-2.1.20, 3.4.14	CODE-I-PVPPVP		X
<b>Enzymes</b>					

Azithiazones	RC 3.2.1.19	FW-2.1.4, 2.1.8, 3.2.8, 3.2.11	CODE-I-AZITAZA		X
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Substance	INS or CAS No.	Code of Oenological Practices ref.	Code No. ref.	Additive	Processing aid
<b>Acidity regulators</b>					
Malic acid (DL-, L-)	INS 296	FW-2.1.11, 3.1.11	CODE-I-ACMAL	X	
Lactic acid	INS 270	FW-2.1.11, 3.1.11	CODE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	FW-2.1.11, 3.1.11	CODE-I-LTARAC	X	
Citric acid, monohydrate	INS 330	FW-3.1.11, 3.3.8, 3.3.1	CODE-I-CITACI	X	
Potassium L(+)-tartarate	INS 336	FW-2.1.2.2, 3.1.2.2	CODE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	FW-2.1.2.2, 3.1.2.2	CODE-I-POTBT		X
Calcium carbonate	INS 170	FW-2.1.2.2, 3.1.2.2	CODE-I-CALCAR		X
Calcium tartrate	INS 354	FW-3.3.12	CODE-I-CALTAR		X
Potassium hydrogen carbonate	INS 504i	FW-2.1.2.2, 3.1.2.2	CODE-I-POTBAC		X
<b>Preservatives</b>					
Ascorbic acid	INS 300	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Erythorbic acid	INS 315	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Sorbic acid	INS 200	FW-3.4.5	CODE-I-SORBACI	X	
Lysozyme	INS 1035	FW-3.4.12	CODE-I-LYSOZY	X	X
Lipid sulphur dioxide	INS 220	FW-1.12, 2.1.3, 3.4.4	CODE-I-SOULDIO	X	
Potassium sorbate	INS 202	FW-3.4.5	CODE-I-POTOSOR	X	
Potassium hydrogen sulphate	INS 224	FW-2.1.2	CODE-I-POTHS	X	
Ammonium hydrogen sulphate	CAS 10703-30-0	FW-3.1.2, 3.1.2	CODE-I-AMMHS	X	
Potassium antihydrogen sulphate	INS 224	FW-1.12	CODE-I-POFANS	X	
<b>Sequestrants</b>					
Oenological carbon	INS 153	FW-2.1.8, 3.5.9	CODE-I-CHARBO		X
<b>Fermentation agents</b>					
Ammonium chloride	INS 580	FW-4.1.8	CODE-I-AMMCHL		X
Ammonium sulphate	INS 567	FW-4.1.7	CODE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	FW-4.1.7	CODE-I-PHOSDA		X
Thiamine hydrochloride	CAS 67-03-6	FW-2.5.3	CODE-I-THAMIN		X
<b>Anti-staining agents</b>					
Fatty acid mono- and diglycerides	INS 471	FW-2.3.2	CODE-I-ACIGRA		X
<b>Clarifying agents</b>					
Protein of plant origin from wheat		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from peas		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from potatoes		FW-3.2.7	CODE-I-PROVEG		X
Isinglass		FW-3.2.1	CODE-I-COLPOL		X
Gelatin	CAS 9000-70-8	FW-3.2.1	CODE-I-GEIATI		X
Egg (albumen)	CAS 9006-59-1	FW-3.2.1	CODE-I-OUAIB		X
Casein (calcium caseinate)	CAS 9005-43-0	FW-2.1.8	CODE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	FW-2.1.8, 3.2.1	CODE-I-POTCAS		X
Alginate acid	INS 400	FW-3.2.3	CODE-I-ALGIMAC		X
Cellose	INS 460	FW-2.3.2	CODE-I-CELLUL		X
Chitin-glucan	CAS Chitin 1398-41-4 CAS Glucan 9049-22-9	FW-3.2.1, 3.2.1, 3.4.17	CODE-I-CHITGL		X
Chitosan	CAS 9002-76-4	FW-3.2.1, 3.2.2, 3.4.16	CODE-I-CHITOS		X
Diatomite	CAS 88855-54-9	FW-2.1.8, 3.2.2	CODE-I-DIATOM		X
Kaolin	CAS 14132-58-7	FW-3.2.1	CODE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	FW-2.3.2	CODE-I-CELMAC		X
Pektin	CAS 9783-70-3	FW-2.1.8, 3.2.2	CODE-I-PEKLT		X
Potassium alginate	INS 402	FW-4.1.8, 4.0.0	CODE-I-POTALG		X
Calcium alginate	INS 402	FW-4.1.8, 4.0.0	CODE-I-CALGIMAC		X
Colloidal silicon dioxide solution	INS 551	FW-3.2.1, 3.2.4	CODE-I-DIOSIL		X
Bentonites	INS 538	FW-2.1.8, 3.2.2	CODE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	FW-3.4.9	CODE-I-PVPP		X
Yeast protein extracts		FW-2.1.24, 2.1.25, 3.2.14	CODE-I-EPLYV		X
<b>Stabilising agents</b>					
Sodium Carboxymethylcellulose	INS 406	FW-3.3.14	CODE-I-CMCC	X	
Yeast mannoproteins		FW-3.3.13	CODE-I-MANPRO	X	
Gum arabic	INS 414	FW-3.3.6	CODE-I-GOMARA	X	
Copper sulphate, pentahydrate	CAS 758-99-8	FW-3.5.4	CODE-I-CUSUL		X
Copper citrate	CAS 866-82-0	FW-3.5.4	CODE-I-CUICIT		X
Metatartaric acid	INS 353	FW-3.3.7	CODE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	FW-3.3.1	CODE-I-POTFER		X
Calcium phytate	CAS 2815-82-5	FW-3.3.1	CODE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	FW-2.1.2, 3.4.15	CODE-I-DLTTAR		X
Potassium D,L-tartrate		FW-3.4.15	CODE-I-POTTRAC		X
PVC/PPV copolymer	CAS 87861-40-5	FW-2.1.20, 3.4.14	CODE-I-PVPPVP		X
<b>Enzymes</b>					

Arabinoxylans	EC 3.2.1.19	FW-2.1.4, 2.1.8, 3.2.8, 3.2.1	CODE-I-ACTARA		X
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Substance	INS or CAS No.	Code of Oenological Practices ref.	Code No ref.	Additive	Processing aid
<b>Acidity regulators</b>					
Malic acid (DL-, L-)	INS 296	FW-2.1.11, 3.1.11	CODE-I-ACMAL	X	
Lactic acid	INS 270	FW-2.1.11, 3.1.11	CODE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	FW-2.1.11, 3.1.11	CODE-I-LTARAC	X	
Citric acid, monohydrate	INS 330	FW-3.1.11, 3.3.8, 3.3.1	CODE-I-CITACI	X	
Potassium L(+)-tartarate	INS 336	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTBT		X
Calcium carbonate	INS 170	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-CALCAR		X
Calcium tartrate	INS 354	FW-3.3.12	CODE-I-CALTAR		X
Potassium hydrogen carbonate	INS 504i	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTBIC		X
<b>Preservatives</b>					
Ascorbic acid	INS 300	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Erythorbic acid	INS 315	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Sorbic acid	INS 200	FW-3.4.5	CODE-I-SORBACI	X	
Lysozyme	INS 1035	FW-3.4.42	CODE-I-LYSOZY	X	X
Lipid sulphur dioxide	INS 220	FW-1.12, 2.1.3, 3.4.4	CODE-I-SOULDIO	X	
Potassium sorbate	INS 202	FW-3.4.5	CODE-I-POTSOR	X	
Potassium hydrogen sulphate	INS 224	FW-2.1.2	CODE-I-POTHS	X	
Ammonium hydrogen sulphate	CAS 10545-30-0	FW-3.1.2, 3.1.2	CODE-I-AMMHS	X	
Potassium antihydrogen sulphate	INS 224	FW-1.12	CODE-I-POTANS	X	
<b>Sequestrants</b>					
Oenological carbon	INS 153	FW-2.1.8, 3.5.9	CODE-I-CHARBO		X
<b>Fermentation agents</b>					
Ammonium chloride	INS 580	FW-4.1.8	CODE-I-AMMCHL		X
Ammonium sulphate	INS 567	FW-4.1.7	CODE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	FW-4.1.7	CODE-I-PHOSDA		X
Thiamine hydrochloride	CAS 67-03-6	FW-2.5.3	CODE-I-THAMIN		X
<b>Anti-staining agents</b>					
Fatty acid mono- and diglycerides	INS 471	FW-2.3.2	CODE-I-ACIGRA		X
<b>Clarifying agents</b>					
Protein of plant origin from wheat		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from peas		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from potatoes		FW-3.2.7	CODE-I-PROVEG		X
Isinglass		FW-3.2.1	CODE-I-COLPOL		X
Gelatin	CAS 9000-70-8	FW-3.2.1	CODE-I-GEIATI		X
Egg (albumen)	CAS 9006-59-1	FW-3.2.1	CODE-I-DEUMAB		X
Casein (calcium caseinate)	CAS 9005-43-0	FW-2.1.8	CODE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	FW-2.1.8, 3.2.1	CODE-I-POTCAS		X
Alginate acid	INS 400	FW-3.2.3	CODE-I-ALGIMAC		X
Cyclodextrin	INS 460	FW-2.3.2	CODE-I-CELJUL		X
Chitin-glucan	CAS Chitin 1398-41-4 CAS Glucan 9049-22-9	FW-3.2.1, 3.2.1, 3.4.17	CODE-I-CHITGL		X
Chitosan	CAS 9002-76-4	FW-3.2.1, 3.2.1, 3.4.18	CODE-I-CHITOS		X
Diatomite	CAS 88855-54-9	FW-2.1.8, 3.2.2	CODE-I-DIATOM		X
Kaolin	CAS 14132-58-7	FW-3.2.1	CODE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	FW-2.3.2	CODE-I-CELIMC		X
Pektin	CAS 9783-70-3	FW-2.1.8, 3.2.2	CODE-I-PEKLT		X
Potassium alginate	INS 402	FW-4.1.8, 4.0.0	CODE-I-POTALG		X
Calcium alginate	INS 402	FW-4.1.8, 4.0.0	CODE-I-CALGIMAC		X
Colloidal silicon dioxide solution	INS 551	FW-3.2.1, 3.2.4	CODE-I-DIOSIL		X
Bentonites	INS 538	FW-2.1.8, 3.2.2	CODE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	FW-3.4.9	CODE-I-PVPP		X
Yeast protein extracts		FW-2.1.24, 2.1.25, 3.2.14	CODE-I-EPLYV		X
<b>Stabilising agents</b>					
Sodium Carboxymethylcellulose	INS 406	FW-3.3.14	CODE-I-CMCC	X	
Yeast mannanoproteins		FW-3.3.13	CODE-I-MANPRO	X	
Gum arabic	INS 414	FW-3.3.6	CODE-I-GOMARA	X	
Copper sulphate, pentahydrate	CAS 758-99-8	FW-3.5.4	CODE-I-CUSUL		X
Copper citrate	CAS 866-82-0	FW-3.5.4	CODE-I-CUICIT		X
Metatartaric acid	INS 353	FW-3.3.7	CODE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	FW-3.3.1	CODE-I-POTFER		X
Calcium phytate	CAS 2851-82-5	FW-3.3.1	CODE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	FW-2.1.2, 3.4.15	CODE-I-DLTTAR		X
Potassium D,L-tartrate		FW-3.4.35	CODE-I-POTTRAC		X
PVC/PPV copolymer	CAS 87861-40-5	FW-2.1.20, 3.4.14	CODE-I-PVPPVP		X
<b>Enzymes</b>					

Arabinoxylans	RC 3.2.1.19	FW-2.1.4, 2.1.8, 3.2.8, 3.2.1	CODE-I-ACTARA		X
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Substance	INS or CAS No.	Code of Oenological Practices REF.	Code No ref.	Additive	Processing aid
<b>Acidity regulators</b>					
Malic acid (D,L-, L-)	INS 296	FW-2.1.11, 3.1.11	CODE-I-ACMAL	X	
Lactic acid	INS 270	FW-2.1.11, 3.1.11	CODE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	FW-2.1.11, 3.1.11	CODE-I-LTARAC	X	
Citric acid, monohydrate	INS 330	FW-3.1.11, 3.3.8, 3.3.1	CODE-I-CITACI	X	
Potassium L(+)-tartarate	INS 336	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTBT		X
Calcium carbonate	INS 170	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-CALCAR		X
Calcium tartrate	INS 354	FW-3.3.12	CODE-I-CALTAR		X
Potassium hydrogen carbonate	INS 504i	FW-2.1.2, 3.1.2, 3.1.2.2	CODE-I-POTBAC		X
<b>Preservatives</b>					
Ascorbic acid	INS 300	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Erythorbic acid	INS 315	FW-1.11, 2.2.7, 3.4.7	CODE-I-ASCACI	X	
Sorbic acid	INS 200	FW-3.4.5	CODE-I-SORBACI	X	
Lysozyme	INS 1035	FW-3.4.42	CODE-I-LYSOZY	X	X
Lipid sulphur dioxide	INS 220	FW-1.12, 2.1.3, 3.4.4	CODE-I-SOULDIO	X	
Potassium sorbate	INS 202	FW-3.4.5	CODE-I-POTSOR	X	
Potassium hydrogen sulphate	INS 224	FW-2.1.2	CODE-I-POTHS	X	
Ammonium hydrogen sulphate	CAS 10763-30-0	FW-3.1.2, 3.1.2	CODE-I-AMMHS	X	
Potassium antihydrogen sulphate	INS 224	FW-1.12	CODE-I-POFANS	X	
<b>Sequestrants</b>					
Oenological carbon	INS 153	FW-2.1.8, 3.5.9	CODE-I-CHARBO		X
<b>Fermentation agents</b>					
Ammonium chloride	INS 580	FW-4.1.8	CODE-I-AMMCHL		X
Ammonium sulphate	INS 567	FW-4.1.7	CODE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	FW-4.1.7	CODE-I-PHOSDA		X
Thiamine hydrochloride	CAS 67-03-6	FW-2.5.3	CODE-I-THAMIN		X
<b>Anti-staining agents</b>					
Fatty acid mono- and diglycerides	INS 471	FW-2.3.2	CODE-I-ACIGRA		X
<b>Clarifying agents</b>					
Protein of plant origin from wheat		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from peas		FW-3.2.7	CODE-I-PROVEG		X
Protein of plant origin from potatoes		FW-3.2.7	CODE-I-PROVEG		X
Isinglass		FW-3.2.1	CODE-I-COLPOL		X
Gelatin	CAS 9000-70-8	FW-3.2.1	CODE-I-GLATI		X
Egg (albumen)	CAS 9006-59-1	FW-3.2.1	CODE-I-OUAIB		X
Casein (calcium caseinate)	CAS 9005-43-0	FW-2.1.8	CODE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	FW-2.1.8, 3.2.1	CODE-I-POTCAS		X
Alginate acid	INS 400	FW-3.2.3	CODE-I-ALGIMAC		X
Cyclodextrin	INS 460	FW-2.3.2	CODE-I-CELJUL		X
Chitin-glucan	CAS Chitin 1398-41-4 CAS Glucan 9049-22-9	FW-3.2.1, 3.2.1, 3.4.17	CODE-I-CHITGL		X
Chitosan	CAS 9002-76-4	FW-3.2.1, 3.2.1, 3.4.18	CODE-I-CHITOS		X
Diatomite	CAS 88855-54-9	FW-2.1.8, 3.2.2	CODE-I-DIATOM		X
Kaolin	CAS 14132-58-7	FW-3.2.1	CODE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	FW-2.3.2	CODE-I-CELMAC		X
Pelite	CAS 95783-70-3	FW-2.1.8, 3.2.2	CODE-I-PELIT		X
Potassium alginate	INS 402	FW-4.1.8, 4.0.0	CODE-I-POTALG		X
Calcium alginate	INS 402	FW-4.1.8, 4.0.0	CODE-I-CALGIMAC		X
Colloidal silicon dioxide solution	INS 551	FW-3.2.1, 3.2.4	CODE-I-DIOSIL		X
Bentonites	INS 528	FW-2.1.8, 3.2.2	CODE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	FW-3.4.9	CODE-I-PVPP		X
Yeast protein extracts		FW-2.1.24, 2.1.25, 3.2.14	CODE-I-EPLYV		X
<b>Stabilising agents</b>					
Sodium Carboxymethylcellulose	INS 406	FW-3.3.14	CODE-I-CMCC	X	
Yeast mannanoproteins		FW-3.3.13	CODE-I-MANPRO	X	
Gum arabic	INS 414	FW-3.3.6	CODE-I-GOMARA	X	
Copper sulphate, pentahydrate	CAS 758-99-8	FW-3.5.4	CODE-I-CUSUL		X
Copper citrate	CAS 866-82-0	FW-3.5.4	CODE-I-CUICIT		X
Metatartaric acid	INS 353	FW-3.3.7	CODE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	FW-3.3.1	CODE-I-POTFER		X
Calcium phytate	CAS 28512-5	FW-3.3.1	CODE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	FW-2.1.2, 3.4.15	CODE-I-DLTTAR		X
Potassium D,L-tartrate		FW-3.4.35	CODE-I-POTTRAC		X
PVC/PPV copolymer	CAS 87861-40-5	FW-2.1.20, 3.4.14	CODE-I-PVPPVP		X
<b>Enzymes</b>					

Azithiazones	RC 3.2.1.19	FW-2.1.4, 2.1.8, 3.2.8, 3.2.1	CODE-I-ACTARA		X
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Fermentation agents					
Active Dry Yeast	INS 510	File 4.1.8	COEI-1-LESEAC		X
Lactic acid bacteria	INS 342	File 4.1.7	COEI-1-BALACT		X
Yeast autolysates	-	File 2.3.2	COEI-1-AUTLYS		X
Yeast hulls	-	File 2.3.4	COEI-1-YEHULL		X
Inactivated yeasts	-	File 2.3.2	COEI-1-INAYEA		X
Others					
Caramel	INS 150a, 150b, 150c, 150d	File 4.3; 6.1.1; 6.1.2	COEI-1-CARAMEL	X	

## DEFINITIONS

### FOOD ADDITIVE

This term means “any substance not normally consumed as a food by itself and not normally used as a typical ingredient of the food, whether or not it has nutritive value, the intentional addition of which to food for a technological (including organoleptic) purpose in the manufacture, processing, preparation, treatment, packaging, transport or holding of such food results, or may be reasonably expected to result (directly or indirectly) in it or its by-products becoming a component of or otherwise affecting the characteristics of such foods. The term does not include ‘contaminants’ or substances added to food for maintaining or improving nutritional qualities”.

### PROCESSING AID

This term means “any substance or material, not including apparatus or utensils, and



not consumed as a food ingredient itself, intentionally used in the processing of raw materials, food or its ingredients, to fulfill a certain technological purpose during treatment or processing and which may result in the non-intentional but unavoidable presence of residues or derivatives in the final product".