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:

Certified in conformity Bento Gonçalves, 28th October 2016
The Director General of the OIV
Secretary of the General Assembly
Jean-Marie AURAND

Substance	INS or CAS No.	Code of Oenological Practices ref.	Codex file ref.	Additive	Processing aid
Acidity regulators					
Malic acid (D,L-, L-)	INS 296	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACIMAL	X	
Lactic acid	INS 270	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACILAC	X	
L(+) tartaric acid	SIN 334	File 2.1.3.1.1; 3.1.1.1	COEI-1-LTARAC	X	
Citric acid, monohydrate	INS 330	File 3.1.1.1; 3.3.8; 3.3.1	COEI-1-CITACI	X	
Potassium L(+) tartrate	INS 336	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTTAR		X
Potassium hydrogen tartrate	INS 336i	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIT		X
Calcium carbonate	INS 170	File 2.1.3.2.2; 3.1.2.2	COEI-1-CALCAR		X
Calcium tartrate	INS 354	File 3.3.12	COEI-1-CALTAR		X
Potassium hydrogen carbonate	INS 501ii	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Erythorbic acid	INS 315	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Sorbic acid	INS 200	File 3.4.5	COEI-1-SORACI	X	
Lysozyme	INS 1105	File 3.4.12	COEI-1-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	File 1.1.2; 2.1.2; 3.4.4	COEI-1-SOUDIO	X	
Potassium sorbate	INS 202	File 3.4.5	COEI-1-POTSOR	X	
Potassium hydrogen sulphite	INS 228	File 2.1.2	COEI-1-POTBIS	X	
Ammonium hydrogen sulphite	CAS 10192-30-0	File 1.1.2; 2.1.2	COEI-1-AMMHYD	X	
Potassium anhydrous sulphite	INS 224	File 1.12	COEI-1-POTANH	X	
Sequestrant					
Oenological carbon	INS 153	File 2.1.9; 3.5.9	COEI-1-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 510	File 4.1.8	COEI-1-AMMCHL		X
Ammonium sulphate	INS 517	File 4.1.7	COEI-1-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	File 4.1.7	COEI-1-PHODIA		X
Thiamine hydrochloride	CAS 67-03-8	File 2.3.3	COEI-1-THIAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	File 2.3.2	COEI-1-ACIGRA		X
Clarifying agents					
Protein of plant origin from wheat		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from peas		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from potatoes		File 3.2.7	COEI-1-PROVEG		X
Isinglass		File 3.2.1	COEI-1-COLPOI		X
Gelatine	CAS 9000-70-8	File 3.2.1	COEI-1-GELATI		X
Egg (albumin)	CAS 9006-59-1	File 3.2.1	COEI-1-OEUALB		X
Casein (calcium caseinate)	CAS 9005-43-0	File 2.1.16	COEI-1-CASEIN		X
Potassium caseinate	CAS 68131-54-4	File 2.1.15; 3.2.1	COEI-1-POTCAS		X
Alginic acid	INS 400	File 3.2.1	COEI-1-ALGIAC		X
Cellulose	INS 460	File 2.3.2	COEI-1-CELLUL		X
Chitin-glucan	CAS Chitin 1398-61-4 CAS Glucan 9041-22-9	File 3.2.1; 3.2.1.3; 3.4.17	COEI-1-CHITGL		X
Chitosan	CAS 9012-76-4	File 3.2.1; 3.2.12; 3.4.16	COEI-1-CHITOS		X
Diatomite	CAS 68855-54-9	File 2.1.11; 3.2.2	COEI-1-DIATOM		X
Kaolin	CAS 1332-58-7	File 3.2.1	COEI-1-KAOLIN		X
Microcrystalline cellulose	INS 460	File 2.3.2	COEI-1-CELMIC		X
Perlite	CAS 93763-70-3	File 2.1.11; 3.2.2	COEI-1-PERLIT		X
Potassium alginate	INS 402	File 4.1.8; xxxx	COEI-1-POTALG		X
Calcium alginate	INS 402	File 4.1.8; xxxx	COEI-1-ALGIAC		X
Colloidal silicon dioxide solution	INS 551	File 3.2.1; 3.2.4	COEI-1-DIOSIL		X
Bentonites	INS 558	File 2.1.8; 3.3.5	COEI-1-BENTON		X
Polyvinylpolypyrrolidone	INS 1202	File 3.4.9	COEI-1-PVPP		X
Yeast protein extracts		File 2.1.24; 2.1.25; 3.2.14	COEI-1-EPLEV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 466	File 3.3.14	COEI-1-CMC	X	
Yeast mannoproteins		File 3.3.13	COEI-1-MANPRO	X	
Gum arabic	INS 414	File 3.3.6	COEI-1-GOMARA	X	
Copper sulphate, pentahydrate	CAS 7758-99-8	File 3.5.8	COEI-1-CUSUL		X
Copper citrate	CAS 866-82-0	File 3.5.14	COEI-1-CUCIT		X
Metatartaric acid	INS 353	File 3.3.7	COEI-1-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	File 3.3.1	COEI-1-POTFER		X
Calcium phytate	CAS 3615-82-5	File 3.3.1	COEI-1-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	File 2.1.21; 3.4.15	COEI-1-DLTART		X
Potassium D,L-tartrate		File 3.4.15	COEI-1-POTRAC		X
PVI/PVP copolymer	CAS 87665-40-5	File 2.1.20; 3.4.14	COEI-1-PVIPVP		X
Enzymes					

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Substance	INS or CAS No.	Code of Oenological Practices ref.	Codex file ref.	Additive	Processing aid
Acidity regulators					
Malic acid (D,L-, L-)	INS 296	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACIMAL	X	
Lactic acid	INS 270	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACILAC	X	
L(+) tartaric acid	SIN 334	File 2.1.3.1.1; 3.1.1.1	COEI-1-LTARAC	X	
Citric acid, monohydrate	INS 330	File 3.1.1.1; 3.3.8; 3.3.1	COEI-1-CITACI	X	
Potassium L(+) tartrate	INS 336	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTTAR		X
Potassium hydrogen tartrate	INS 336i	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIT		X
Calcium carbonate	INS 170	File 2.1.3.2.2; 3.1.2.2	COEI-1-CALCAR		X
Calcium tartrate	INS 354	File 3.3.12	COEI-1-CALTAR		X
Potassium hydrogen carbonate	INS 501ii	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Erythorbic acid	INS 315	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Sorbic acid	INS 200	File 3.4.5	COEI-1-SORACI	X	
Lysozyme	INS 1105	File 3.4.12	COEI-1-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	File 1.1.2; 2.1.2; 3.4.4	COEI-1-SOUDIO	X	
Potassium sorbate	INS 202	File 3.4.5	COEI-1-POTSOR	X	
Potassium hydrogen sulphite	INS 228	File 2.1.2	COEI-1-POTBIS	X	
Ammonium hydrogen sulphite	CAS 10192-30-0	File 1.1.2; 2.1.2	COEI-1-AMMHYD	X	
Potassium anhydrous sulphite	INS 224	File 1.12	COEI-1-POTANH	X	
Sequestrant					
Oenological carbon	INS 153	File 2.1.9; 3.5.9	COEI-1-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 510	File 4.1.8	COEI-1-AMMCHL		X
Ammonium sulphate	INS 517	File 4.1.7	COEI-1-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	File 4.1.7	COEI-1-PHODIA		X
Thiamine hydrochloride	CAS 67-03-8	File 2.3.3	COEI-1-THIAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	File 2.3.2	COEI-1-ACIGRA		X
Clarifying agents					
Protein of plant origin from wheat		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from peas		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from potatoes		File 3.2.7	COEI-1-PROVEG		X
Isinglass		File 3.2.1	COEI-1-COLPOI		X
Gelatine	CAS 9000-70-8	File 3.2.1	COEI-1-GELATI		X
Egg (albumin)	CAS 9006-59-1	File 3.2.1	COEI-1-OEUALB		X
Casein (calcium caseinate)	CAS 9005-43-0	File 2.1.16	COEI-1-CASEIN		X
Potassium caseinate	CAS 68131-54-4	File 2.1.15; 3.2.1	COEI-1-POTCAS		X
Alginic acid	INS 400	File 3.2.1	COEI-1-ALGIAC		X
Cellulose	INS 460	File 2.3.2	COEI-1-CELLUL		X
Chitin-glucan	CAS Chitin 1398-61-4 CAS Glucan 9041-22-9	File 3.2.1; 3.2.1.3; 3.4.17	COEI-1-CHITGL		X
Chitosan	CAS 9012-76-4	File 3.2.1; 3.2.12; 3.4.16	COEI-1-CHITOS		X
Diatomite	CAS 68855-54-9	File 2.1.11; 3.2.2	COEI-1-DIATOM		X
Kaolin	CAS 1332-58-7	File 3.2.1	COEI-1-KAOLIN		X
Microcrystalline cellulose	INS 460	File 2.3.2	COEI-1-CELMIC		X
Perlite	CAS 93763-70-3	File 2.1.11; 3.2.2	COEI-1-PERLIT		X
Potassium alginate	INS 402	File 4.1.8; xxxx	COEI-1-POTALG		X
Calcium alginate	INS 402	File 4.1.8; xxxx	COEI-1-ALGIAC		X
Colloidal silicon dioxide solution	INS 551	File 3.2.1; 3.2.4	COEI-1-DIOSIL		X
Bentonites	INS 558	File 2.1.8; 3.3.5	COEI-1-BENTON		X
Polyvinylpolypyrrolidone	INS 1202	File 3.4.9	COEI-1-PVPP		X
Yeast protein extracts		File 2.1.24; 2.1.25; 3.2.14	COEI-1-EPLEV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 466	File 3.3.14	COEI-1-CMC	X	
Yeast mannoproteins		File 3.3.13	COEI-1-MANPRO	X	
Gum arabic	INS 414	File 3.3.6	COEI-1-GOMARA	X	
Copper sulphate, pentahydrate	CAS 7758-99-8	File 3.5.8	COEI-1-CUSUL		X
Copper citrate	CAS 866-82-0	File 3.5.14	COEI-1-CUCIT		X
Metatartaric acid	INS 353	File 3.3.7	COEI-1-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	File 3.3.1	COEI-1-POTFER		X
Calcium phytate	CAS 3615-82-5	File 3.3.1	COEI-1-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	File 2.1.21; 3.4.15	COEI-1-DLTART		X
Potassium D,L-tartrate		File 3.4.15	COEI-1-POTRAC		X
PVI/PVP copolymer	CAS 87665-40-5	File 2.1.20; 3.4.14	COEI-1-PVIPVP		X
Enzymes					
Arabinanases	EC 3.2.1.99	File 2.1.4; 2.1.18; 3.2.8; 3.2.11	COEI-1-ACTARA		X

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Substance	INS or CAS No.	Code of Oenological Practices ref.	Codex file ref.	Additive	Processing aid
Acidity regulators					
Malic acid (D,L-, L-)	INS 296	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACIMAL	X	
Lactic acid	INS 270	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACILAC	X	
L(+) tartaric acid	SIN 334	File 2.1.3.1.1; 3.1.1.1	COEI-1-LTARAC	X	
Citric acid, monohydrate	INS 330	File 3.1.1.1; 3.3.8; 3.3.1	COEI-1-CITACI	X	
Potassium L(+) tartrate	INS 336	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTTAR		X
Potassium hydrogen tartrate	INS 336i	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIT		X
Calcium carbonate	INS 170	File 2.1.3.2.2; 3.1.2.2	COEI-1-CALCAR		X
Calcium tartrate	INS 354	File 3.3.12	COEI-1-CALTAR		X
Potassium hydrogen carbonate	INS 501ii	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Erythorbic acid	INS 315	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Sorbic acid	INS 200	File 3.4.5	COEI-1-SORACI	X	
Lysozyme	INS 1105	File 3.4.12	COEI-1-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	File 1.1.2; 2.1.2; 3.4.4	COEI-1-SOUDIO	X	
Potassium sorbate	INS 202	File 3.4.5	COEI-1-POTSOR	X	
Potassium hydrogen sulphite	INS 228	File 2.1.2	COEI-1-POTBIS	X	
Ammonium hydrogen sulphite	CAS 10192-30-0	File 1.1.2; 2.1.2	COEI-1-AMMHYD	X	
Potassium anhydrous sulphite	INS 224	File 1.12	COEI-1-POTANH	X	
Sequestrant					
Oenological carbon	INS 153	File 2.1.9; 3.5.9	COEI-1-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 510	File 4.1.8	COEI-1-AMMCHL		X
Ammonium sulphate	INS 517	File 4.1.7	COEI-1-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	File 4.1.7	COEI-1-PHODIA		X
Thiamine hydrochloride	CAS 67-03-8	File 2.3.3	COEI-1-THIAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	File 2.3.2	COEI-1-ACIGRA		X
Clarifying agents					
Protein of plant origin from wheat		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from peas		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from potatoes		File 3.2.7	COEI-1-PROVEG		X
Isinglass		File 3.2.1	COEI-1-COLPOI		X
Gelatine	CAS 9000-70-8	File 3.2.1	COEI-1-GELATI		X
Egg (albumin)	CAS 9006-59-1	File 3.2.1	COEI-1-OEUALB		X
Casein (calcium caseinate)	CAS 9005-43-0	File 2.1.16	COEI-1-CASEIN		X
Potassium caseinate	CAS 68131-54-4	File 2.1.15; 3.2.1	COEI-1-POTCAS		X
Alginic acid	INS 400	File 3.2.1	COEI-1-ALGIAC		X
Cellulose	INS 460	File 2.3.2	COEI-1-CELLUL		X
Chitin-glucan	CAS Chitin 1398-61-4 CAS Glucan 9041-22-9	File 3.2.1; 3.2.1.3; 3.4.17	COEI-1-CHITGL		X
Chitosan	CAS 9012-76-4	File 3.2.1; 3.2.12; 3.4.16	COEI-1-CHITOS		X
Diatomite	CAS 68855-54-9	File 2.1.11; 3.2.2	COEI-1-DIATOM		X
Kaolin	CAS 1332-58-7	File 3.2.1	COEI-1-KAOLIN		X
Microcrystalline cellulose	INS 460	File 2.3.2	COEI-1-CELMIC		X
Perlite	CAS 93763-70-3	File 2.1.11; 3.2.2	COEI-1-PERLIT		X
Potassium alginate	INS 402	File 4.1.8; xxxx	COEI-1-POTALG		X
Calcium alginate	INS 402	File 4.1.8; xxxx	COEI-1-ALGIAC		X
Colloidal silicon dioxide solution	INS 551	File 3.2.1; 3.2.4	COEI-1-DIOSIL		X
Bentonites	INS 558	File 2.1.8; 3.3.5	COEI-1-BENTON		X
Polyvinylpolypyrrolidone	INS 1202	File 3.4.9	COEI-1-PVPP		X
Yeast protein extracts		File 2.1.24; 2.1.25; 3.2.14	COEI-1-EPLEV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 466	File 3.3.14	COEI-1-CMC	X	
Yeast mannoproteins		File 3.3.13	COEI-1-MANPRO	X	
Gum arabic	INS 414	File 3.3.6	COEI-1-GOMARA	X	
Copper sulphate, pentahydrate	CAS 7758-99-8	File 3.5.8	COEI-1-CUSUL		X
Copper citrate	CAS 866-82-0	File 3.5.14	COEI-1-CUCIT		X
Metatartaric acid	INS 353	File 3.3.7	COEI-1-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	File 3.3.1	COEI-1-POTFER		X
Calcium phytate	CAS 3615-82-5	File 3.3.1	COEI-1-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	File 2.1.21; 3.4.15	COEI-1-DLTART		X
Potassium D,L-tartrate		File 3.4.15	COEI-1-POTRAC		X
PVI/PVP copolymer	CAS 87865-40-5	File 2.1.20; 3.4.14	COEI-1-PVIPVP		X
Enzymes					
Arabinanases	EC 3.2.1.99	File 2.1.4; 2.1.18; 3.2.8; 3.2.11	COEI-1-ACTARA		X

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Substance	INS or CAS No.	Code of Oenological Practices ref.	Codex file ref.	Additive	Processing aid
Acidity regulators					
Malic acid (D,L-, L-)	INS 296	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACIMAL	X	
Lactic acid	INS 270	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACILAC	X	
L(+) tartaric acid	SIN 334	File 2.1.3.1.1; 3.1.1.1	COEI-1-LTARAC	X	
Citric acid, monohydrate	INS 330	File 3.1.1.1; 3.3.8; 3.3.1	COEI-1-CITACI	X	
Potassium L(+) tartrate	INS 336	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTTAR		X
Potassium hydrogen tartrate	INS 336i	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIT		X
Calcium carbonate	INS 170	File 2.1.3.2.2; 3.1.2.2	COEI-1-CALCAR		X
Calcium tartrate	INS 354	File 3.3.12	COEI-1-CALTAR		X
Potassium hydrogen carbonate	INS 501ii	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Erythorbic acid	INS 315	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Sorbic acid	INS 200	File 3.4.5	COEI-1-SORACI	X	
Lysozyme	INS 1105	File 3.4.12	COEI-1-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	File 1.1.2; 2.1.2; 3.4.4	COEI-1-SOUDIO	X	
Potassium sorbate	INS 202	File 3.4.5	COEI-1-POTSOR	X	
Potassium hydrogen sulphite	INS 228	File 2.1.2	COEI-1-POTBIS	X	
Ammonium hydrogen sulphite	CAS 10192-30-0	File 1.1.2; 2.1.2	COEI-1-AMMHYD	X	
Potassium anhydrous sulphite	INS 224	File 1.12	COEI-1-POTANH	X	
Sequestrant					
Oenological carbon	INS 153	File 2.1.9; 3.5.9	COEI-1-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 510	File 4.1.8	COEI-1-AMMCHL		X
Ammonium sulphate	INS 517	File 4.1.7	COEI-1-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	File 4.1.7	COEI-1-PHODIA		X
Thiamine hydrochloride	CAS 67-03-8	File 2.3.3	COEI-1-THIAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	File 2.3.2	COEI-1-ACIGRA		X
Clarifying agents					
Protein of plant origin from wheat		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from peas		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from potatoes		File 3.2.7	COEI-1-PROVEG		X
Isinglass		File 3.2.1	COEI-1-COLPOI		X
Gelatine	CAS 9000-70-8	File 3.2.1	COEI-1-GELATI		X
Egg (albumin)	CAS 9006-59-1	File 3.2.1	COEI-1-OEUALB		X
Casein (calcium caseinate)	CAS 9005-43-0	File 2.1.16	COEI-1-CASEIN		X
Potassium caseinate	CAS 68131-54-4	File 2.1.15; 3.2.1	COEI-1-POTCAS		X
Alginic acid	INS 400	File 3.2.1	COEI-1-ALGIAC		X
Cellulose	INS 460	File 2.3.2	COEI-1-CELLUL		X
Chitin-glucan	CAS Chitin 1398-61-4 CAS Glucan 9041-22-9	File 3.2.1; 3.2.1.3; 3.4.17	COEI-1-CHITGL		X
Chitosan	CAS 9012-76-4	File 3.2.1; 3.2.12; 3.4.16	COEI-1-CHITOS		X
Diatomite	CAS 68855-54-9	File 2.1.11; 3.2.2	COEI-1-DIATOM		X
Kaolin	CAS 1332-58-7	File 3.2.1	COEI-1-KAOLIN		X
Microcrystalline cellulose	INS 460	File 2.3.2	COEI-1-CELMIC		X
Perlite	CAS 93763-70-3	File 2.1.11; 3.2.2	COEI-1-PERLIT		X
Potassium alginate	INS 402	File 4.1.8; xxxx	COEI-1-POTALG		X
Calcium alginate	INS 402	File 4.1.8; xxxx	COEI-1-ALGIAC		X
Colloidal silicon dioxide solution	INS 551	File 3.2.1; 3.2.4	COEI-1-DIOSIL		X
Bentonites	INS 558	File 2.1.8; 3.3.5	COEI-1-BENTON		X
Polyvinylpolypyrrolidone	INS 1202	File 3.4.9	COEI-1-PVPP		X
Yeast protein extracts		File 2.1.24; 2.1.25; 3.2.14	COEI-1-EPLEV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 466	File 3.3.14	COEI-1-CMC	X	
Yeast mannoproteins		File 3.3.13	COEI-1-MANPRO	X	
Gum arabic	INS 414	File 3.3.6	COEI-1-GOMARA	X	
Copper sulphate, pentahydrate	CAS 7758-99-8	File 3.5.8	COEI-1-CUSUL		X
Copper citrate	CAS 866-82-0	File 3.5.14	COEI-1-CUCIT		X
Metatartaric acid	INS 353	File 3.3.7	COEI-1-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	File 3.3.1	COEI-1-POTFER		X
Calcium phytate	CAS 3615-82-5	File 3.3.1	COEI-1-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	File 2.1.21; 3.4.15	COEI-1-DLTART		X
Potassium D,L-tartrate		File 3.4.15	COEI-1-POTRAC		X
PVI/PVP copolymer	CAS 87665-40-5	File 2.1.20; 3.4.14	COEI-1-PVIPVP		X
Enzymes					
Arabinanases	EC 3.2.1.99	File 2.1.4; 2.1.18; 3.2.8; 3.2.11	COEI-1-ACTARA		X

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The Director General of the OIV
Secretary of the General Assembly
Jean-Marie AURAND

Substance	INS or CAS No.	Code of Oenological Practices ref.	Codex file ref.	Additive	Processing aid
Acidity regulators					
Malic acid (D,L-, L-)	INS 296	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACIMAL	X	
Lactic acid	INS 270	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACILAC	X	
L(+) tartaric acid	SIN 334	File 2.1.3.1.1; 3.1.1.1	COEI-1-LTARAC	X	
Citric acid, monohydrate	INS 330	File 3.1.1.1; 3.3.8; 3.3.1	COEI-1-CITACI	X	
Potassium L(+) tartrate	INS 336	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTTAR		X
Potassium hydrogen tartrate	INS 336i	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIT		X
Calcium carbonate	INS 170	File 2.1.3.2.2; 3.1.2.2	COEI-1-CALCAR		X
Calcium tartrate	INS 354	File 3.3.12	COEI-1-CALTAR		X
Potassium hydrogen carbonate	INS 501ii	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Erythorbic acid	INS 315	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Sorbic acid	INS 200	File 3.4.5	COEI-1-SORACI	X	
Lysozyme	INS 1105	File 3.4.12	COEI-1-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	File 1.1.2; 2.1.2; 3.4.4	COEI-1-SOUDIO	X	
Potassium sorbate	INS 202	File 3.4.5	COEI-1-POTSOR	X	
Potassium hydrogen sulphite	INS 228	File 2.1.2	COEI-1-POTBIS	X	
Ammonium hydrogen sulphite	CAS 10192-30-0	File 1.1.2; 2.1.2	COEI-1-AMMHYD	X	
Potassium anhydrous sulphite	INS 224	File 1.12	COEI-1-POTANH	X	
Sequestrant					
Oenological carbon	INS 153	File 2.1.9; 3.5.9	COEI-1-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 510	File 4.1.8	COEI-1-AMMCHL		X
Ammonium sulphate	INS 517	File 4.1.7	COEI-1-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	File 4.1.7	COEI-1-PHODIA		X
Thiamine hydrochloride	CAS 67-03-8	File 2.3.3	COEI-1-THIAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	File 2.3.2	COEI-1-ACIGRA		X
Clarifying agents					
Protein of plant origin from wheat		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from peas		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from potatoes		File 3.2.7	COEI-1-PROVEG		X
Isinglass		File 3.2.1	COEI-1-COLPOI		X
Gelatine	CAS 9000-70-8	File 3.2.1	COEI-1-GELATI		X
Egg (albumin)	CAS 9006-59-1	File 3.2.1	COEI-1-OEUALB		X
Casein (calcium caseinate)	CAS 9005-43-0	File 2.1.16	COEI-1-CASEIN		X
Potassium caseinate	CAS 68131-54-4	File 2.1.15; 3.2.1	COEI-1-POTCAS		X
Alginic acid	INS 400	File 3.2.1	COEI-1-ALGIAC		X
Cellulose	INS 460	File 2.3.2	COEI-1-CELLUL		X
Chitin-glucan	CAS Chitin 1398-61-4 CAS Glucan 9041-22-9	File 3.2.1; 3.2.1.3; 3.4.17	COEI-1-CHITGL		X
Chitosan	CAS 9012-76-4	File 3.2.1; 3.2.12; 3.4.16	COEI-1-CHITOS		X
Diatomite	CAS 68855-54-9	File 2.1.11; 3.2.2	COEI-1-DIATOM		X
Kaolin	CAS 1332-58-7	File 3.2.1	COEI-1-KAOLIN		X
Microcrystalline cellulose	INS 460	File 2.3.2	COEI-1-CELMIC		X
Perlite	CAS 93763-70-3	File 2.1.11; 3.2.2	COEI-1-PERLIT		X
Potassium alginate	INS 402	File 4.1.8; xxxx	COEI-1-POTALG		X
Calcium alginate	INS 402	File 4.1.8; xxxx	COEI-1-ALGIAC		X
Colloidal silicon dioxide solution	INS 551	File 3.2.1; 3.2.4	COEI-1-DIOSIL		X
Bentonites	INS 558	File 2.1.8; 3.3.5	COEI-1-BENTON		X
Polyvinylpolypyrrolidone	INS 1202	File 3.4.9	COEI-1-PVPP		X
Yeast protein extracts		File 2.1.24; 2.1.25; 3.2.14	COEI-1-EPLEV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 466	File 3.3.14	COEI-1-CMC	X	
Yeast mannoproteins		File 3.3.13	COEI-1-MANPRO	X	
Gum arabic	INS 414	File 3.3.6	COEI-1-GOMARA	X	
Copper sulphate, pentahydrate	CAS 7758-99-8	File 3.5.8	COEI-1-CUSUL		X
Copper citrate	CAS 866-82-0	File 3.5.14	COEI-1-CUCIT		X
Metatartaric acid	INS 353	File 3.3.7	COEI-1-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	File 3.3.1	COEI-1-POTFER		X
Calcium phytate	CAS 3615-82-5	File 3.3.1	COEI-1-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	File 2.1.21; 3.4.15	COEI-1-DLTART		X
Potassium D,L-tartrate		File 3.4.15	COEI-1-POTRAC		X
PVI/PVP copolymer	CAS 87665-40-5	File 2.1.20; 3.4.14	COEI-1-PVIPVP		X
Enzymes					
Arabinanases	EC 3.2.1.99	File 2.1.4; 2.1.18; 3.2.8; 3.2.11	COEI-1-ACTARA		X

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Secretary of the General Assembly
Jean-Marie AURAND

Substance	INS or CAS No.	Code of Oenological Practices ref.	Codex file ref.	Additive	Processing aid
Acidity regulators					
Malic acid (D,L-, L-)	INS 296	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACIMAL	X	
Lactic acid	INS 270	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACILAC	X	
L(+) tartaric acid	SIN 334	File 2.1.3.1.1; 3.1.1.1	COEI-1-LTARAC	X	
Citric acid, monohydrate	INS 330	File 3.1.1.1; 3.3.8; 3.3.1	COEI-1-CITACI	X	
Potassium L(+) tartrate	INS 336	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTTAR		X
Potassium hydrogen tartrate	INS 336i	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIT		X
Calcium carbonate	INS 170	File 2.1.3.2.2; 3.1.2.2	COEI-1-CALCAR		X
Calcium tartrate	INS 354	File 3.3.12	COEI-1-CALTAR		X
Potassium hydrogen carbonate	INS 501ii	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Erythorbic acid	INS 315	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Sorbic acid	INS 200	File 3.4.5	COEI-1-SORACI	X	
Lysozyme	INS 1105	File 3.4.12	COEI-1-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	File 1.1.2; 2.1.2; 3.4.4	COEI-1-SOUDIO	X	
Potassium sorbate	INS 202	File 3.4.5	COEI-1-POTSOR	X	
Potassium hydrogen sulphite	INS 228	File 2.1.2	COEI-1-POTBIS	X	
Ammonium hydrogen sulphite	CAS 10192-30-0	File 1.1.2; 2.1.2	COEI-1-AMMHYD	X	
Potassium anhydrous sulphite	INS 224	File 1.12	COEI-1-POTANH	X	
Sequestrant					
Oenological carbon	INS 153	File 2.1.9; 3.5.9	COEI-1-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 510	File 4.1.8	COEI-1-AMMCHL		X
Ammonium sulphate	INS 517	File 4.1.7	COEI-1-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	File 4.1.7	COEI-1-PHODIA		X
Thiamine hydrochloride	CAS 67-03-8	File 2.3.3	COEI-1-THIAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	File 2.3.2	COEI-1-ACIGRA		X
Clarifying agents					
Protein of plant origin from wheat		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from peas		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from potatoes		File 3.2.7	COEI-1-PROVEG		X
Isinglass		File 3.2.1	COEI-1-COLPOI		X
Gelatine	CAS 9000-70-8	File 3.2.1	COEI-1-GELATI		X
Egg (albumin)	CAS 9006-59-1	File 3.2.1	COEI-1-OEUALB		X
Casein (calcium caseinate)	CAS 9005-43-0	File 2.1.16	COEI-1-CASEIN		X
Potassium caseinate	CAS 68131-54-4	File 2.1.15; 3.2.1	COEI-1-POTCAS		X
Alginic acid	INS 400	File 3.2.1	COEI-1-ALGIAC		X
Cellulose	INS 460	File 2.3.2	COEI-1-CELLUL		X
Chitin-glucan	CAS Chitin 1398-61-4 CAS Glucan 9041-22-9	File 3.2.1; 3.2.1.3; 3.4.17	COEI-1-CHITGL		X
Chitosan	CAS 9012-76-4	File 3.2.1; 3.2.12; 3.4.16	COEI-1-CHITOS		X
Diatomite	CAS 68855-54-9	File 2.1.11; 3.2.2	COEI-1-DIATOM		X
Kaolin	CAS 1332-58-7	File 3.2.1	COEI-1-KAOLIN		X
Microcrystalline cellulose	INS 460	File 2.3.2	COEI-1-CELMIC		X
Perlite	CAS 93763-70-3	File 2.1.11; 3.2.2	COEI-1-PERLIT		X
Potassium alginate	INS 402	File 4.1.8; xxxx	COEI-1-POTALG		X
Calcium alginate	INS 402	File 4.1.8; xxxx	COEI-1-ALGIAC		X
Colloidal silicon dioxide solution	INS 551	File 3.2.1; 3.2.4	COEI-1-DIOSIL		X
Bentonites	INS 558	File 2.1.8; 3.3.5	COEI-1-BENTON		X
Polyvinylpolypyrrolidone	INS 1202	File 3.4.9	COEI-1-PVPP		X
Yeast protein extracts		File 2.1.24; 2.1.25; 3.2.14	COEI-1-EPLEV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 466	File 3.3.14	COEI-1-CMC	X	
Yeast mannoproteins		File 3.3.13	COEI-1-MANPRO	X	
Gum arabic	INS 414	File 3.3.6	COEI-1-GOMARA	X	
Copper sulphate, pentahydrate	CAS 7758-99-8	File 3.5.8	COEI-1-CUSUL		X
Copper citrate	CAS 866-82-0	File 3.5.14	COEI-1-CUCIT		X
Metatartaric acid	INS 353	File 3.3.7	COEI-1-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	File 3.3.1	COEI-1-POTFER		X
Calcium phytate	CAS 3615-82-5	File 3.3.1	COEI-1-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	File 2.1.21; 3.4.15	COEI-1-DLTART		X
Potassium D,L-tartrate		File 3.4.15	COEI-1-POTRAC		X
PVI/PVP copolymer	CAS 87665-40-5	File 2.1.20; 3.4.14	COEI-1-PVIPVP		X
Enzymes					
Arabinanases	EC 3.2.1.99	File 2.1.4; 2.1.18; 3.2.8; 3.2.11	COEI-1-ACTARA		X

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Substance	INS or CAS No.	Code of Oenological Practices ref.	Codex file ref.	Additive	Processing aid
Acidity regulators					
Malic acid (D,L-, L-)	INS 296	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACIMAL	X	
Lactic acid	INS 270	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACILAC	X	
L(+) tartaric acid	SIN 334	File 2.1.3.1.1; 3.1.1.1	COEI-1-LTARAC	X	
Citric acid, monohydrate	INS 330	File 3.1.1.1; 3.3.8; 3.3.1	COEI-1-CITACI	X	
Potassium L(+) tartrate	INS 336	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTTAR		X
Potassium hydrogen tartrate	INS 336i	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIT		X
Calcium carbonate	INS 170	File 2.1.3.2.2; 3.1.2.2	COEI-1-CALCAR		X
Calcium tartrate	INS 354	File 3.3.12	COEI-1-CALTAR		X
Potassium hydrogen carbonate	INS 501ii	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Erythorbic acid	INS 315	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Sorbic acid	INS 200	File 3.4.5	COEI-1-SORACI	X	
Lysozyme	INS 1105	File 3.4.12	COEI-1-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	File 1.1.2; 2.1.2; 3.4.4	COEI-1-SOUDIO	X	
Potassium sorbate	INS 202	File 3.4.5	COEI-1-POTSOR	X	
Potassium hydrogen sulphite	INS 228	File 2.1.2	COEI-1-POTBIS	X	
Ammonium hydrogen sulphite	CAS 10192-30-0	File 1.1.2; 2.1.2	COEI-1-AMMHYD	X	
Potassium anhydrous sulphite	INS 224	File 1.12	COEI-1-POTANH	X	
Sequestrant					
Oenological carbon	INS 153	File 2.1.9; 3.5.9	COEI-1-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 510	File 4.1.8	COEI-1-AMMCHL		X
Ammonium sulphate	INS 517	File 4.1.7	COEI-1-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	File 4.1.7	COEI-1-PHODIA		X
Thiamine hydrochloride	CAS 67-03-8	File 2.3.3	COEI-1-THIAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	File 2.3.2	COEI-1-ACIGRA		X
Clarifying agents					
Protein of plant origin from wheat		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from peas		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from potatoes		File 3.2.7	COEI-1-PROVEG		X
Isinglass		File 3.2.1	COEI-1-COLPOI		X
Gelatine	CAS 9000-70-8	File 3.2.1	COEI-1-GELATI		X
Egg (albumin)	CAS 9006-59-1	File 3.2.1	COEI-1-OEUALB		X
Casein (calcium caseinate)	CAS 9005-43-0	File 2.1.16	COEI-1-CASEIN		X
Potassium caseinate	CAS 68131-54-4	File 2.1.15; 3.2.1	COEI-1-POTCAS		X
Alginic acid	INS 400	File 3.2.1	COEI-1-ALGIAC		X
Cellulose	INS 460	File 2.3.2	COEI-1-CELLUL		X
Chitin-glucan	CAS Chitin 1398-61-4 CAS Glucan 9041-22-9	File 3.2.1; 3.2.1.3; 3.4.17	COEI-1-CHITGL		X
Chitosan	CAS 9012-76-4	File 3.2.1; 3.2.12; 3.4.16	COEI-1-CHITOS		X
Diatomite	CAS 68855-54-9	File 2.1.11; 3.2.2	COEI-1-DIATOM		X
Kaolin	CAS 1332-58-7	File 3.2.1	COEI-1-KAOLIN		X
Microcrystalline cellulose	INS 460	File 2.3.2	COEI-1-CELMIC		X
Perlite	CAS 93763-70-3	File 2.1.11; 3.2.2	COEI-1-PERLIT		X
Potassium alginate	INS 402	File 4.1.8; xxxx	COEI-1-POTALG		X
Calcium alginate	INS 402	File 4.1.8; xxxx	COEI-1-ALGIAC		X
Colloidal silicon dioxide solution	INS 551	File 3.2.1; 3.2.4	COEI-1-DIOSIL		X
Bentonites	INS 558	File 2.1.8; 3.3.5	COEI-1-BENTON		X
Polyvinylpolypyrrolidone	INS 1202	File 3.4.9	COEI-1-PVPP		X
Yeast protein extracts		File 2.1.24; 2.1.25; 3.2.14	COEI-1-EPLEV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 466	File 3.3.14	COEI-1-CMC	X	
Yeast mannoproteins		File 3.3.13	COEI-1-MANPRO	X	
Gum arabic	INS 414	File 3.3.6	COEI-1-GOMARA	X	
Copper sulphate, pentahydrate	CAS 7758-99-8	File 3.5.8	COEI-1-CUSUL		X
Copper citrate	CAS 866-82-0	File 3.5.14	COEI-1-CUCIT		X
Metatartaric acid	INS 353	File 3.3.7	COEI-1-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	File 3.3.1	COEI-1-POTFER		X
Calcium phytate	CAS 3615-82-5	File 3.3.1	COEI-1-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	File 2.1.21; 3.4.15	COEI-1-DLTART		X
Potassium D,L-tartrate		File 3.4.15	COEI-1-POTRAC		X
PVI/PVP copolymer	CAS 87665-40-5	File 2.1.20; 3.4.14	COEI-1-PVIPVP		X
Enzymes					
Arabinanases	EC 3.2.1.99	File 2.1.4; 2.1.18; 3.2.8; 3.2.11	COEI-1-ACTARA		X

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Jean-Marie AURAND

Substance	INS or CAS No.	Code of Oenological Practices ref.	Codex file ref.	Additive	Processing aid
Acidity regulators					
Malic acid (D,L-, L-)	INS 296	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACIMAL	X	
Lactic acid	INS 270	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACILAC	X	
L(+) tartaric acid	SIN 334	File 2.1.3.1.1; 3.1.1.1	COEI-1-LTARAC	X	
Citric acid, monohydrate	INS 330	File 3.1.1.1; 3.3.8; 3.3.1	COEI-1-CITACI	X	
Potassium L(+) tartrate	INS 336	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTTAR		X
Potassium hydrogen tartrate	INS 336i	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIT		X
Calcium carbonate	INS 170	File 2.1.3.2.2; 3.1.2.2	COEI-1-CALCAR		X
Calcium tartrate	INS 354	File 3.3.12	COEI-1-CALTAR		X
Potassium hydrogen carbonate	INS 501ii	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Erythorbic acid	INS 315	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Sorbic acid	INS 200	File 3.4.5	COEI-1-SORACI	X	
Lysozyme	INS 1105	File 3.4.12	COEI-1-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	File 1.1.2; 2.1.2; 3.4.4	COEI-1-SOUDIO	X	
Potassium sorbate	INS 202	File 3.4.5	COEI-1-POTSOR	X	
Potassium hydrogen sulphite	INS 228	File 2.1.2	COEI-1-POTBIS	X	
Ammonium hydrogen sulphite	CAS 10192-30-0	File 1.1.2; 2.1.2	COEI-1-AMMHYD	X	
Potassium anhydrous sulphite	INS 224	File 1.12	COEI-1-POTANH	X	
Sequestrant					
Oenological carbon	INS 153	File 2.1.9; 3.5.9	COEI-1-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 510	File 4.1.8	COEI-1-AMMCHL		X
Ammonium sulphate	INS 517	File 4.1.7	COEI-1-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	File 4.1.7	COEI-1-PHODIA		X
Thiamine hydrochloride	CAS 67-03-8	File 2.3.3	COEI-1-THIAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	File 2.3.2	COEI-1-ACIGRA		X
Clarifying agents					
Protein of plant origin from wheat		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from peas		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from potatoes		File 3.2.7	COEI-1-PROVEG		X
Isinglass		File 3.2.1	COEI-1-COLPOI		X
Gelatine	CAS 9000-70-8	File 3.2.1	COEI-1-GELATI		X
Egg (albumin)	CAS 9006-59-1	File 3.2.1	COEI-1-OEUALB		X
Casein (calcium caseinate)	CAS 9005-43-0	File 2.1.16	COEI-1-CASEIN		X
Potassium caseinate	CAS 68131-54-4	File 2.1.15; 3.2.1	COEI-1-POTCAS		X
Alginic acid	INS 400	File 3.2.1	COEI-1-ALGIAC		X
Cellulose	INS 460	File 2.3.2	COEI-1-CELLUL		X
Chitin-glucan	CAS Chitin 1398-61-4 CAS Glucan 9041-22-9	File 3.2.1; 3.2.1.3; 3.4.17	COEI-1-CHITGL		X
Chitosan	CAS 9012-76-4	File 3.2.1; 3.2.12; 3.4.16	COEI-1-CHITOS		X
Diatomite	CAS 68855-54-9	File 2.1.11; 3.2.2	COEI-1-DIATOM		X
Kaolin	CAS 1332-58-7	File 3.2.1	COEI-1-KAOLIN		X
Microcrystalline cellulose	INS 460	File 2.3.2	COEI-1-CELMIC		X
Perlite	CAS 93763-70-3	File 2.1.11; 3.2.2	COEI-1-PERLIT		X
Potassium alginate	INS 402	File 4.1.8; xxxx	COEI-1-POTALG		X
Calcium alginate	INS 402	File 4.1.8; xxxx	COEI-1-ALGIAC		X
Colloidal silicon dioxide solution	INS 551	File 3.2.1; 3.2.4	COEI-1-DIOSIL		X
Bentonites	INS 558	File 2.1.8; 3.3.5	COEI-1-BENTON		X
Polyvinylpolypyrrolidone	INS 1202	File 3.4.9	COEI-1-PVPP		X
Yeast protein extracts		File 2.1.24; 2.1.25; 3.2.14	COEI-1-EPLEV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 466	File 3.3.14	COEI-1-CMC	X	
Yeast mannoproteins		File 3.3.13	COEI-1-MANPRO	X	
Gum arabic	INS 414	File 3.3.6	COEI-1-GOMARA	X	
Copper sulphate, pentahydrate	CAS 7758-99-8	File 3.5.8	COEI-1-CUSUL		X
Copper citrate	CAS 866-82-0	File 3.5.14	COEI-1-CUCIT		X
Metatartaric acid	INS 353	File 3.3.7	COEI-1-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	File 3.3.1	COEI-1-POTFER		X
Calcium phytate	CAS 3615-82-5	File 3.3.1	COEI-1-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	File 2.1.21; 3.4.15	COEI-1-DLTART		X
Potassium D,L-tartrate		File 3.4.15	COEI-1-POTRAC		X
PVI/PVP copolymer	CAS 87665-40-5	File 2.1.20; 3.4.14	COEI-1-PVIPVP		X
Enzymes					
Arabinanases	EC 3.2.1.99	File 2.1.4; 2.1.18; 3.2.8; 3.2.11	COEI-1-ACTARA		X

Certified in conformity Bento Gonçalves, 28th October 2016
The Director General of the OIV
Secretary of the General Assembly
Jean-Marie AURAND

Substance	INS or CAS No.	Code of Oenological Practices ref.	Codex file ref.	Additive	Processing aid
Acidity regulators					
Malic acid (D,L-, L-)	INS 296	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACIMAL	X	
Lactic acid	INS 270	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACILAC	X	
L(+) tartaric acid	SIN 334	File 2.1.3.1.1; 3.1.1.1	COEI-1-LTARAC	X	
Citric acid, monohydrate	INS 330	File 3.1.1.1; 3.3.8; 3.3.1	COEI-1-CITACI	X	
Potassium L(+) tartrate	INS 336	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTTAR		X
Potassium hydrogen tartrate	INS 336i	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIT		X
Calcium carbonate	INS 170	File 2.1.3.2.2; 3.1.2.2	COEI-1-CALCAR		X
Calcium tartrate	INS 354	File 3.3.12	COEI-1-CALTAR		X
Potassium hydrogen carbonate	INS 501ii	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Erythorbic acid	INS 315	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Sorbic acid	INS 200	File 3.4.5	COEI-1-SORACI	X	
Lysozyme	INS 1105	File 3.4.12	COEI-1-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	File 1.1.2; 2.1.2; 3.4.4	COEI-1-SOUDIO	X	
Potassium sorbate	INS 202	File 3.4.5	COEI-1-POTSOR	X	
Potassium hydrogen sulphite	INS 228	File 2.1.2	COEI-1-POTBIS	X	
Ammonium hydrogen sulphite	CAS 10192-30-0	File 1.1.2; 2.1.2	COEI-1-AMMHYD	X	
Potassium anhydrous sulphite	INS 224	File 1.12	COEI-1-POTANH	X	
Sequestrant					
Oenological carbon	INS 153	File 2.1.9; 3.5.9	COEI-1-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 510	File 4.1.8	COEI-1-AMMCHL		X
Ammonium sulphate	INS 517	File 4.1.7	COEI-1-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	File 4.1.7	COEI-1-PHODIA		X
Thiamine hydrochloride	CAS 67-03-8	File 2.3.3	COEI-1-THIAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	File 2.3.2	COEI-1-ACIGRA		X
Clarifying agents					
Protein of plant origin from wheat		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from peas		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from potatoes		File 3.2.7	COEI-1-PROVEG		X
Isinglass		File 3.2.1	COEI-1-COLPOI		X
Gelatine	CAS 9000-70-8	File 3.2.1	COEI-1-GELATI		X
Egg (albumin)	CAS 9006-59-1	File 3.2.1	COEI-1-OEUALB		X
Casein (calcium caseinate)	CAS 9005-43-0	File 2.1.16	COEI-1-CASEIN		X
Potassium caseinate	CAS 68131-54-4	File 2.1.15; 3.2.1	COEI-1-POTCAS		X
Alginic acid	INS 400	File 3.2.1	COEI-1-ALGIAC		X
Cellulose	INS 460	File 2.3.2	COEI-1-CELLUL		X
Chitin-glucan	CAS Chitin 1398-61-4 CAS Glucan 9041-22-9	File 3.2.1; 3.2.1.3; 3.4.17	COEI-1-CHITGL		X
Chitosan	CAS 9012-76-4	File 3.2.1; 3.2.12; 3.4.16	COEI-1-CHITOS		X
Diatomite	CAS 68855-54-9	File 2.1.11; 3.2.2	COEI-1-DIATOM		X
Kaolin	CAS 1332-58-7	File 3.2.1	COEI-1-KAOLIN		X
Microcrystalline cellulose	INS 460	File 2.3.2	COEI-1-CELMIC		X
Perlite	CAS 93763-70-3	File 2.1.11; 3.2.2	COEI-1-PERLIT		X
Potassium alginate	INS 402	File 4.1.8; xxxx	COEI-1-POTALG		X
Calcium alginate	INS 402	File 4.1.8; xxxx	COEI-1-ALGIAC		X
Colloidal silicon dioxide solution	INS 551	File 3.2.1; 3.2.4	COEI-1-DIOSIL		X
Bentonites	INS 558	File 2.1.8; 3.3.5	COEI-1-BENTON		X
Polyvinylpolypyrrolidone	INS 1202	File 3.4.9	COEI-1-PVPP		X
Yeast protein extracts		File 2.1.24; 2.1.25; 3.2.14	COEI-1-EPLEV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 466	File 3.3.14	COEI-1-CMC	X	
Yeast mannoproteins		File 3.3.13	COEI-1-MANPRO	X	
Gum arabic	INS 414	File 3.3.6	COEI-1-GOMARA	X	
Copper sulphate, pentahydrate	CAS 7758-99-8	File 3.5.8	COEI-1-CUSUL		X
Copper citrate	CAS 866-82-0	File 3.5.14	COEI-1-CUCIT		X
Metatartaric acid	INS 353	File 3.3.7	COEI-1-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	File 3.3.1	COEI-1-POTFER		X
Calcium phytate	CAS 3615-82-5	File 3.3.1	COEI-1-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	File 2.1.21; 3.4.15	COEI-1-DLTART		X
Potassium D,L-tartrate		File 3.4.15	COEI-1-POTRAC		X
PVI/PVP copolymer	CAS 87665-40-5	File 2.1.20; 3.4.14	COEI-1-PVIPVP		X
Enzymes					
Arabinanases	EC 3.2.1.99	File 2.1.4; 2.1.18; 3.2.8; 3.2.11	COEI-1-ACTARA		X

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The Director General of the OIV
Secretary of the General Assembly
Jean-Marie AURAND

Substance	INS or CAS No.	Code of Oenological Practices ref.	Codex file ref.	Additive	Processing aid
Acidity regulators					
Malic acid (D,L-, L-)	INS 296	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACIMAL	X	
Lactic acid	INS 270	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACILAC	X	
L(+) tartaric acid	SIN 334	File 2.1.3.1.1; 3.1.1.1	COEI-1-LTARAC	X	
Citric acid, monohydrate	INS 330	File 3.1.1.1; 3.3.8; 3.3.1	COEI-1-CITACI	X	
Potassium L(+) tartrate	INS 336	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTTAR		X
Potassium hydrogen tartrate	INS 336i	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIT		X
Calcium carbonate	INS 170	File 2.1.3.2.2; 3.1.2.2	COEI-1-CALCAR		X
Calcium tartrate	INS 354	File 3.3.12	COEI-1-CALTAR		X
Potassium hydrogen carbonate	INS 501ii	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Erythorbic acid	INS 315	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Sorbic acid	INS 200	File 3.4.5	COEI-1-SORACI	X	
Lysozyme	INS 1105	File 3.4.12	COEI-1-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	File 1.1.2; 2.1.2; 3.4.4	COEI-1-SOUDIO	X	
Potassium sorbate	INS 202	File 3.4.5	COEI-1-POTSOR	X	
Potassium hydrogen sulphite	INS 228	File 2.1.2	COEI-1-POTBIS	X	
Ammonium hydrogen sulphite	CAS 10192-30-0	File 1.1.2; 2.1.2	COEI-1-AMMHYD	X	
Potassium anhydrous sulphite	INS 224	File 1.12	COEI-1-POTANH	X	
Sequestrant					
Oenological carbon	INS 153	File 2.1.9; 3.5.9	COEI-1-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 510	File 4.1.8	COEI-1-AMMCHL		X
Ammonium sulphate	INS 517	File 4.1.7	COEI-1-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	File 4.1.7	COEI-1-PHODIA		X
Thiamine hydrochloride	CAS 67-03-8	File 2.3.3	COEI-1-THIAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	File 2.3.2	COEI-1-ACIGRA		X
Clarifying agents					
Protein of plant origin from wheat		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from peas		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from potatoes		File 3.2.7	COEI-1-PROVEG		X
Isinglass		File 3.2.1	COEI-1-COLPOI		X
Gelatine	CAS 9000-70-8	File 3.2.1	COEI-1-GELATI		X
Egg (albumin)	CAS 9006-59-1	File 3.2.1	COEI-1-OEUALB		X
Casein (calcium caseinate)	CAS 9005-43-0	File 2.1.16	COEI-1-CASEIN		X
Potassium caseinate	CAS 68131-54-4	File 2.1.15; 3.2.1	COEI-1-POTCAS		X
Alginic acid	INS 400	File 3.2.1	COEI-1-ALGIAC		X
Cellulose	INS 460	File 2.3.2	COEI-1-CELLUL		X
Chitin-glucan	CAS Chitin 1398-61-4 CAS Glucan 9041-22-9	File 3.2.1; 3.2.1.3; 3.4.17	COEI-1-CHITGL		X
Chitosan	CAS 9012-76-4	File 3.2.1; 3.2.12; 3.4.16	COEI-1-CHITOS		X
Diatomite	CAS 68855-54-9	File 2.1.11; 3.2.2	COEI-1-DIATOM		X
Kaolin	CAS 1332-58-7	File 3.2.1	COEI-1-KAOLIN		X
Microcrystalline cellulose	INS 460	File 2.3.2	COEI-1-CELMIC		X
Perlite	CAS 93763-70-3	File 2.1.11; 3.2.2	COEI-1-PERLIT		X
Potassium alginate	INS 402	File 4.1.8; xxxx	COEI-1-POTALG		X
Calcium alginate	INS 402	File 4.1.8; xxxx	COEI-1-ALGIAC		X
Colloidal silicon dioxide solution	INS 551	File 3.2.1; 3.2.4	COEI-1-DIOSIL		X
Bentonites	INS 558	File 2.1.8; 3.3.5	COEI-1-BENTON		X
Polyvinylpolypyrrolidone	INS 1202	File 3.4.9	COEI-1-PVPP		X
Yeast protein extracts		File 2.1.24; 2.1.25; 3.2.14	COEI-1-EPLEV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 466	File 3.3.14	COEI-1-CMC	X	
Yeast mannoproteins		File 3.3.13	COEI-1-MANPRO	X	
Gum arabic	INS 414	File 3.3.6	COEI-1-GOMARA	X	
Copper sulphate, pentahydrate	CAS 7758-99-8	File 3.5.8	COEI-1-CUSUL		X
Copper citrate	CAS 866-82-0	File 3.5.14	COEI-1-CUCIT		X
Metatartaric acid	INS 353	File 3.3.7	COEI-1-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	File 3.3.1	COEI-1-POTFER		X
Calcium phytate	CAS 3615-82-5	File 3.3.1	COEI-1-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	File 2.1.21; 3.4.15	COEI-1-DLTART		X
Potassium D,L-tartrate		File 3.4.15	COEI-1-POTRAC		X
PVI/PVP copolymer	CAS 87665-40-5	File 2.1.20; 3.4.14	COEI-1-PVIPVP		X
Enzymes					
Arabinanases	EC 3.2.1.99	File 2.1.4; 2.1.18; 3.2.8; 3.2.11	COEI-1-ACTARA		X

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The Director General of the OIV
Secretary of the General Assembly
Jean-Marie AURAND

Substance	INS or CAS No.	Code of Oenological Practices ref.	Codex file ref.	Additive	Processing aid
Acidity regulators					
Malic acid (D,L-, L-)	INS 296	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACIMAL	X	
Lactic acid	INS 270	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACILAC	X	
L(+) tartaric acid	SIN 334	File 2.1.3.1.1; 3.1.1.1	COEI-1-LTARAC	X	
Citric acid, monohydrate	INS 330	File 3.1.1.1; 3.3.8; 3.3.1	COEI-1-CITACI	X	
Potassium L(+) tartrate	INS 336	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTTAR		X
Potassium hydrogen tartrate	INS 336i	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIT		X
Calcium carbonate	INS 170	File 2.1.3.2.2; 3.1.2.2	COEI-1-CALCAR		X
Calcium tartrate	INS 354	File 3.3.12	COEI-1-CALTAR		X
Potassium hydrogen carbonate	INS 501ii	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Erythorbic acid	INS 315	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Sorbic acid	INS 200	File 3.4.5	COEI-1-SORACI	X	
Lysozyme	INS 1105	File 3.4.12	COEI-1-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	File 1.1.2; 2.1.2; 3.4.4	COEI-1-SOUDIO	X	
Potassium sorbate	INS 202	File 3.4.5	COEI-1-POTSOR	X	
Potassium hydrogen sulphite	INS 228	File 2.1.2	COEI-1-POTBIS	X	
Ammonium hydrogen sulphite	CAS 10192-30-0	File 1.1.2; 2.1.2	COEI-1-AMMHYD	X	
Potassium anhydrous sulphite	INS 224	File 1.12	COEI-1-POTANH	X	
Sequestrant					
Oenological carbon	INS 153	File 2.1.9; 3.5.9	COEI-1-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 510	File 4.1.8	COEI-1-AMMCHL		X
Ammonium sulphate	INS 517	File 4.1.7	COEI-1-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	File 4.1.7	COEI-1-PHODIA		X
Thiamine hydrochloride	CAS 67-03-8	File 2.3.3	COEI-1-THIAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	File 2.3.2	COEI-1-ACIGRA		X
Clarifying agents					
Protein of plant origin from wheat		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from peas		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from potatoes		File 3.2.7	COEI-1-PROVEG		X
Isinglass		File 3.2.1	COEI-1-COLPOI		X
Gelatine	CAS 9000-70-8	File 3.2.1	COEI-1-GELATI		X
Egg (albumin)	CAS 9006-59-1	File 3.2.1	COEI-1-OEUALB		X
Casein (calcium caseinate)	CAS 9005-43-0	File 2.1.16	COEI-1-CASEIN		X
Potassium caseinate	CAS 68131-54-4	File 2.1.15; 3.2.1	COEI-1-POTCAS		X
Alginic acid	INS 400	File 3.2.1	COEI-1-ALGIAC		X
Cellulose	INS 460	File 2.3.2	COEI-1-CELLUL		X
Chitin-glucan	CAS Chitin 1398-61-4 CAS Glucan 9041-22-9	File 3.2.1; 3.2.1.3; 3.4.17	COEI-1-CHITGL		X
Chitosan	CAS 9012-76-4	File 3.2.1; 3.2.12; 3.4.16	COEI-1-CHITOS		X
Diatomite	CAS 68855-54-9	File 2.1.11; 3.2.2	COEI-1-DIATOM		X
Kaolin	CAS 1332-58-7	File 3.2.1	COEI-1-KAOLIN		X
Microcrystalline cellulose	INS 460	File 2.3.2	COEI-1-CELMIC		X
Perlite	CAS 93763-70-3	File 2.1.11; 3.2.2	COEI-1-PERLIT		X
Potassium alginate	INS 402	File 4.1.8; xxxx	COEI-1-POTALG		X
Calcium alginate	INS 402	File 4.1.8; xxxx	COEI-1-ALGIAC		X
Colloidal silicon dioxide solution	INS 551	File 3.2.1; 3.2.4	COEI-1-DIOSIL		X
Bentonites	INS 558	File 2.1.8; 3.3.5	COEI-1-BENTON		X
Polyvinylpolypyrrolidone	INS 1202	File 3.4.9	COEI-1-PVPP		X
Yeast protein extracts		File 2.1.24; 2.1.25; 3.2.14	COEI-1-EPLEV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 466	File 3.3.14	COEI-1-CMC	X	
Yeast mannoproteins		File 3.3.13	COEI-1-MANPRO	X	
Gum arabic	INS 414	File 3.3.6	COEI-1-GOMARA	X	
Copper sulphate, pentahydrate	CAS 7758-99-8	File 3.5.8	COEI-1-CUSUL		X
Copper citrate	CAS 866-82-0	File 3.5.14	COEI-1-CUCIT		X
Metatartaric acid	INS 353	File 3.3.7	COEI-1-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	File 3.3.1	COEI-1-POTFER		X
Calcium phytate	CAS 3615-82-5	File 3.3.1	COEI-1-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	File 2.1.21; 3.4.15	COEI-1-DLTART		X
Potassium D,L-tartrate		File 3.4.15	COEI-1-POTRAC		X
PVI/PVP copolymer	CAS 87665-40-5	File 2.1.20; 3.4.14	COEI-1-PVIPVP		X
Enzymes					
Arabinanases	EC 3.2.1.99	File 2.1.4; 2.1.18; 3.2.8; 3.2.11	COEI-1-ACTARA		X

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The Director General of the OIV
Secretary of the General Assembly
Jean-Marie AURAND

Substance	INS or CAS No.	Code of Oenological Practices ref.	Codex file ref.	Additive	Processing aid
Acidity regulators					
Malic acid (D,L-, L-)	INS 296	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACIMAL	X	
Lactic acid	INS 270	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACILAC	X	
L(+) tartaric acid	SIN 334	File 2.1.3.1.1; 3.1.1.1	COEI-1-LTARAC	X	
Citric acid, monohydrate	INS 330	File 3.1.1.1; 3.3.8; 3.3.1	COEI-1-CITACI	X	
Potassium L(+) tartrate	INS 336	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTTAR		X
Potassium hydrogen tartrate	INS 336i	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIT		X
Calcium carbonate	INS 170	File 2.1.3.2.2; 3.1.2.2	COEI-1-CALCAR		X
Calcium tartrate	INS 354	File 3.3.12	COEI-1-CALTAR		X
Potassium hydrogen carbonate	INS 501ii	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Erythorbic acid	INS 315	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Sorbic acid	INS 200	File 3.4.5	COEI-1-SORACI	X	
Lysozyme	INS 1105	File 3.4.12	COEI-1-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	File 1.1.2; 2.1.2; 3.4.4	COEI-1-SOUDIO	X	
Potassium sorbate	INS 202	File 3.4.5	COEI-1-POTSOR	X	
Potassium hydrogen sulphite	INS 228	File 2.1.2	COEI-1-POTBIS	X	
Ammonium hydrogen sulphite	CAS 10192-30-0	File 1.1.2; 2.1.2	COEI-1-AMMHYD	X	
Potassium anhydrous sulphite	INS 224	File 1.12	COEI-1-POTANH	X	
Sequestrant					
Oenological carbon	INS 153	File 2.1.9; 3.5.9	COEI-1-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 510	File 4.1.8	COEI-1-AMMCHL		X
Ammonium sulphate	INS 517	File 4.1.7	COEI-1-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	File 4.1.7	COEI-1-PHODIA		X
Thiamine hydrochloride	CAS 67-03-8	File 2.3.3	COEI-1-THIAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	File 2.3.2	COEI-1-ACIGRA		X
Clarifying agents					
Protein of plant origin from wheat		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from peas		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from potatoes		File 3.2.7	COEI-1-PROVEG		X
Isinglass		File 3.2.1	COEI-1-COLPOI		X
Gelatine	CAS 9000-70-8	File 3.2.1	COEI-1-GELATI		X
Egg (albumin)	CAS 9006-59-1	File 3.2.1	COEI-1-OEUALB		X
Casein (calcium caseinate)	CAS 9005-43-0	File 2.1.16	COEI-1-CASEIN		X
Potassium caseinate	CAS 68131-54-4	File 2.1.15; 3.2.1	COEI-1-POTCAS		X
Alginic acid	INS 400	File 3.2.1	COEI-1-ALGIAC		X
Cellulose	INS 460	File 2.3.2	COEI-1-CELLUL		X
Chitin-glucan	CAS Chitin 1398-61-4 CAS Glucan 9041-22-9	File 3.2.1; 3.2.1.3; 3.4.17	COEI-1-CHITGL		X
Chitosan	CAS 9012-76-4	File 3.2.1; 3.2.12; 3.4.16	COEI-1-CHITOS		X
Diatomite	CAS 68855-54-9	File 2.1.11; 3.2.2	COEI-1-DIATOM		X
Kaolin	CAS 1332-58-7	File 3.2.1	COEI-1-KAOLIN		X
Microcrystalline cellulose	INS 460	File 2.3.2	COEI-1-CELMIC		X
Perlite	CAS 93763-70-3	File 2.1.11; 3.2.2	COEI-1-PERLIT		X
Potassium alginate	INS 402	File 4.1.8; xxxx	COEI-1-POTALG		X
Calcium alginate	INS 402	File 4.1.8; xxxx	COEI-1-ALGIAC		X
Colloidal silicon dioxide solution	INS 551	File 3.2.1; 3.2.4	COEI-1-DIOSIL		X
Bentonites	INS 558	File 2.1.8; 3.3.5	COEI-1-BENTON		X
Polyvinylpolypyrrolidone	INS 1202	File 3.4.9	COEI-1-PVPP		X
Yeast protein extracts		File 2.1.24; 2.1.25; 3.2.14	COEI-1-EPLEV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 466	File 3.3.14	COEI-1-CMC	X	
Yeast mannoproteins		File 3.3.13	COEI-1-MANPRO	X	
Gum arabic	INS 414	File 3.3.6	COEI-1-GOMARA	X	
Copper sulphate, pentahydrate	CAS 7758-99-8	File 3.5.8	COEI-1-CUSUL		X
Copper citrate	CAS 866-82-0	File 3.5.14	COEI-1-CUCIT		X
Metatartaric acid	INS 353	File 3.3.7	COEI-1-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	File 3.3.1	COEI-1-POTFER		X
Calcium phytate	CAS 3615-82-5	File 3.3.1	COEI-1-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	File 2.1.21; 3.4.15	COEI-1-DLTART		X
Potassium D,L-tartrate		File 3.4.15	COEI-1-POTRAC		X
PVI/PVP copolymer	CAS 87665-40-5	File 2.1.20; 3.4.14	COEI-1-PVIPVP		X
Enzymes					
Arabinanases	EC 3.2.1.99	File 2.1.4; 2.1.18; 3.2.8; 3.2.11	COEI-1-ACTARA		X

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Secretary of the General Assembly
Jean-Marie AURAND

Substance	INS or CAS No.	Code of Oenological Practices ref.	Codex file ref.	Additive	Processing aid
Acidity regulators					
Malic acid (D,L-, L-)	INS 296	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACIMAL	X	
Lactic acid	INS 270	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACILAC	X	
L(+) tartaric acid	SIN 334	File 2.1.3.1.1; 3.1.1.1	COEI-1-LTARAC	X	
Citric acid, monohydrate	INS 330	File 3.1.1.1; 3.3.8; 3.3.1	COEI-1-CITACI	X	
Potassium L(+) tartrate	INS 336	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTTAR		X
Potassium hydrogen tartrate	INS 336i	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIT		X
Calcium carbonate	INS 170	File 2.1.3.2.2; 3.1.2.2	COEI-1-CALCAR		X
Calcium tartrate	INS 354	File 3.3.12	COEI-1-CALTAR		X
Potassium hydrogen carbonate	INS 501ii	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Erythorbic acid	INS 315	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Sorbic acid	INS 200	File 3.4.5	COEI-1-SORACI	X	
Lysozyme	INS 1105	File 3.4.12	COEI-1-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	File 1.1.2; 2.1.2; 3.4.4	COEI-1-SOUDIO	X	
Potassium sorbate	INS 202	File 3.4.5	COEI-1-POTSOR	X	
Potassium hydrogen sulphite	INS 228	File 2.1.2	COEI-1-POTBIS	X	
Ammonium hydrogen sulphite	CAS 10192-30-0	File 1.1.2; 2.1.2	COEI-1-AMMHYD	X	
Potassium anhydrous sulphite	INS 224	File 1.12	COEI-1-POTANH	X	
Sequestrant					
Oenological carbon	INS 153	File 2.1.9; 3.5.9	COEI-1-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 510	File 4.1.8	COEI-1-AMMCHL		X
Ammonium sulphate	INS 517	File 4.1.7	COEI-1-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	File 4.1.7	COEI-1-PHODIA		X
Thiamine hydrochloride	CAS 67-03-8	File 2.3.3	COEI-1-THIAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	File 2.3.2	COEI-1-ACIGRA		X
Clarifying agents					
Protein of plant origin from wheat		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from peas		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from potatoes		File 3.2.7	COEI-1-PROVEG		X
Isinglass		File 3.2.1	COEI-1-COLPOI		X
Gelatine	CAS 9000-70-8	File 3.2.1	COEI-1-GELATI		X
Egg (albumin)	CAS 9006-59-1	File 3.2.1	COEI-1-OEUALB		X
Casein (calcium caseinate)	CAS 9005-43-0	File 2.1.16	COEI-1-CASEIN		X
Potassium caseinate	CAS 68131-54-4	File 2.1.15; 3.2.1	COEI-1-POTCAS		X
Alginic acid	INS 400	File 3.2.1	COEI-1-ALGIAC		X
Cellulose	INS 460	File 2.3.2	COEI-1-CELLUL		X
Chitin-glucan	CAS Chitin 1398-61-4 CAS Glucan 9041-22-9	File 3.2.1; 3.2.1.3; 3.4.17	COEI-1-CHITGL		X
Chitosan	CAS 9012-76-4	File 3.2.1; 3.2.12; 3.4.16	COEI-1-CHITOS		X
Diatomite	CAS 68855-54-9	File 2.1.11; 3.2.2	COEI-1-DIATOM		X
Kaolin	CAS 1332-58-7	File 3.2.1	COEI-1-KAOLIN		X
Microcrystalline cellulose	INS 460	File 2.3.2	COEI-1-CELMIC		X
Perlite	CAS 93763-70-3	File 2.1.11; 3.2.2	COEI-1-PERLIT		X
Potassium alginate	INS 402	File 4.1.8; xxxx	COEI-1-POTALG		X
Calcium alginate	INS 402	File 4.1.8; xxxx	COEI-1-ALGIAC		X
Colloidal silicon dioxide solution	INS 551	File 3.2.1; 3.2.4	COEI-1-DIOSIL		X
Bentonites	INS 558	File 2.1.8; 3.3.5	COEI-1-BENTON		X
Polyvinylpolypyrrolidone	INS 1202	File 3.4.9	COEI-1-PVPP		X
Yeast protein extracts		File 2.1.24; 2.1.25; 3.2.14	COEI-1-EPLEV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 466	File 3.3.14	COEI-1-CMC	X	
Yeast mannoproteins		File 3.3.13	COEI-1-MANPRO	X	
Gum arabic	INS 414	File 3.3.6	COEI-1-GOMARA	X	
Copper sulphate, pentahydrate	CAS 7758-99-8	File 3.5.8	COEI-1-CUSUL		X
Copper citrate	CAS 866-82-0	File 3.5.14	COEI-1-CUCIT		X
Metatartaric acid	INS 353	File 3.3.7	COEI-1-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	File 3.3.1	COEI-1-POTFER		X
Calcium phytate	CAS 3615-82-5	File 3.3.1	COEI-1-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	File 2.1.21; 3.4.15	COEI-1-DLTART		X
Potassium D,L-tartrate		File 3.4.15	COEI-1-POTRAC		X
PVI/PVP copolymer	CAS 87665-40-5	File 2.1.20; 3.4.14	COEI-1-PVIPVP		X
Enzymes					
Arabinanases	EC 3.2.1.99	File 2.1.4; 2.1.18; 3.2.8; 3.2.11	COEI-1-ACTARA		X

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Substance	INS or CAS No.	Code of Oenological Practices ref.	Codex file ref.	Additive	Processing aid
Acidity regulators					
Malic acid (D,L-, L-)	INS 296	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACIMAL	X	
Lactic acid	INS 270	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACILAC	X	
L(+) tartaric acid	SIN 334	File 2.1.3.1.1; 3.1.1.1	COEI-1-LTARAC	X	
Citric acid, monohydrate	INS 330	File 3.1.1.1; 3.3.8; 3.3.1	COEI-1-CITACI	X	
Potassium L(+) tartrate	INS 336	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTTAR		X
Potassium hydrogen tartrate	INS 336i	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIT		X
Calcium carbonate	INS 170	File 2.1.3.2.2; 3.1.2.2	COEI-1-CALCAR		X
Calcium tartrate	INS 354	File 3.3.12	COEI-1-CALTAR		X
Potassium hydrogen carbonate	INS 501ii	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Erythorbic acid	INS 315	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Sorbic acid	INS 200	File 3.4.5	COEI-1-SORACI	X	
Lysozyme	INS 1105	File 3.4.12	COEI-1-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	File 1.1.2; 2.1.2; 3.4.4	COEI-1-SOUDIO	X	
Potassium sorbate	INS 202	File 3.4.5	COEI-1-POTSOR	X	
Potassium hydrogen sulphite	INS 228	File 2.1.2	COEI-1-POTBIS	X	
Ammonium hydrogen sulphite	CAS 10192-30-0	File 1.1.2; 2.1.2	COEI-1-AMMHYD	X	
Potassium anhydrous sulphite	INS 224	File 1.12	COEI-1-POTANH	X	
Sequestrant					
Oenological carbon	INS 153	File 2.1.9; 3.5.9	COEI-1-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 510	File 4.1.8	COEI-1-AMMCHL		X
Ammonium sulphate	INS 517	File 4.1.7	COEI-1-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	File 4.1.7	COEI-1-PHODIA		X
Thiamine hydrochloride	CAS 67-03-8	File 2.3.3	COEI-1-THIAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	File 2.3.2	COEI-1-ACIGRA		X
Clarifying agents					
Protein of plant origin from wheat		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from peas		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from potatoes		File 3.2.7	COEI-1-PROVEG		X
Isinglass		File 3.2.1	COEI-1-COLPOI		X
Gelatine	CAS 9000-70-8	File 3.2.1	COEI-1-GELATI		X
Egg (albumin)	CAS 9006-59-1	File 3.2.1	COEI-1-OEUALB		X
Casein (calcium caseinate)	CAS 9005-43-0	File 2.1.16	COEI-1-CASEIN		X
Potassium caseinate	CAS 68131-54-4	File 2.1.15; 3.2.1	COEI-1-POTCAS		X
Alginic acid	INS 400	File 3.2.1	COEI-1-ALGIAC		X
Cellulose	INS 460	File 2.3.2	COEI-1-CELLUL		X
Chitin-glucan	CAS Chitin 1398-61-4 CAS Glucan 9041-22-9	File 3.2.1; 3.2.1.3; 3.4.17	COEI-1-CHITGL		X
Chitosan	CAS 9012-76-4	File 3.2.1; 3.2.12; 3.4.16	COEI-1-CHITOS		X
Diatomite	CAS 68855-54-9	File 2.1.11; 3.2.2	COEI-1-DIATOM		X
Kaolin	CAS 1332-58-7	File 3.2.1	COEI-1-KAOLIN		X
Microcrystalline cellulose	INS 460	File 2.3.2	COEI-1-CELMIC		X
Perlite	CAS 93763-70-3	File 2.1.11; 3.2.2	COEI-1-PERLIT		X
Potassium alginate	INS 402	File 4.1.8; xxxx	COEI-1-POTALG		X
Calcium alginate	INS 402	File 4.1.8; xxxx	COEI-1-ALGIAC		X
Colloidal silicon dioxide solution	INS 551	File 3.2.1; 3.2.4	COEI-1-DIOSIL		X
Bentonites	INS 558	File 2.1.8; 3.3.5	COEI-1-BENTON		X
Polyvinylpolypyrrolidone	INS 1202	File 3.4.9	COEI-1-PVPP		X
Yeast protein extracts		File 2.1.24; 2.1.25; 3.2.14	COEI-1-EPLEV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 466	File 3.3.14	COEI-1-CMC	X	
Yeast mannoproteins		File 3.3.13	COEI-1-MANPRO	X	
Gum arabic	INS 414	File 3.3.6	COEI-1-GOMARA	X	
Copper sulphate, pentahydrate	CAS 7758-99-8	File 3.5.8	COEI-1-CUSUL		X
Copper citrate	CAS 866-82-0	File 3.5.14	COEI-1-CUCIT		X
Metatartaric acid	INS 353	File 3.3.7	COEI-1-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	File 3.3.1	COEI-1-POTFER		X
Calcium phytate	CAS 3615-82-5	File 3.3.1	COEI-1-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	File 2.1.21; 3.4.15	COEI-1-DLTART		X
Potassium D,L-tartrate		File 3.4.15	COEI-1-POTRAC		X
PVI/PVP copolymer	CAS 87665-40-5	File 2.1.20; 3.4.14	COEI-1-PVIPVP		X
Enzymes					
Arabinanases	EC 3.2.1.99	File 2.1.4; 2.1.18; 3.2.8; 3.2.11	COEI-1-ACTARA		X

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Substance	INS or CAS No.	Code of Oenological Practices ref.	Codex file ref.	Additive	Processing aid
Acidity regulators					
Malic acid (D,L-, L-)	INS 296	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACIMAL	X	
Lactic acid	INS 270	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACILAC	X	
L(+) tartaric acid	SIN 334	File 2.1.3.1.1; 3.1.1.1	COEI-1-LTARAC	X	
Citric acid, monohydrate	INS 330	File 3.1.1.1; 3.3.8; 3.3.1	COEI-1-CITACI	X	
Potassium L(+) tartrate	INS 336	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTTAR		X
Potassium hydrogen tartrate	INS 336i	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIT		X
Calcium carbonate	INS 170	File 2.1.3.2.2; 3.1.2.2	COEI-1-CALCAR		X
Calcium tartrate	INS 354	File 3.3.12	COEI-1-CALTAR		X
Potassium hydrogen carbonate	INS 501ii	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Erythorbic acid	INS 315	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Sorbic acid	INS 200	File 3.4.5	COEI-1-SORACI	X	
Lysozyme	INS 1105	File 3.4.12	COEI-1-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	File 1.1.2; 2.1.2; 3.4.4	COEI-1-SOUDIO	X	
Potassium sorbate	INS 202	File 3.4.5	COEI-1-POTSOR	X	
Potassium hydrogen sulphite	INS 228	File 2.1.2	COEI-1-POTBIS	X	
Ammonium hydrogen sulphite	CAS 10192-30-0	File 1.1.2; 2.1.2	COEI-1-AMMHYD	X	
Potassium anhydrous sulphite	INS 224	File 1.12	COEI-1-POTANH	X	
Sequestrant					
Oenological carbon	INS 153	File 2.1.9; 3.5.9	COEI-1-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 510	File 4.1.8	COEI-1-AMMCHL		X
Ammonium sulphate	INS 517	File 4.1.7	COEI-1-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	File 4.1.7	COEI-1-PHODIA		X
Thiamine hydrochloride	CAS 67-03-8	File 2.3.3	COEI-1-THIAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	File 2.3.2	COEI-1-ACIGRA		X
Clarifying agents					
Protein of plant origin from wheat		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from peas		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from potatoes		File 3.2.7	COEI-1-PROVEG		X
Isinglass		File 3.2.1	COEI-1-COLPOI		X
Gelatine	CAS 9000-70-8	File 3.2.1	COEI-1-GELATI		X
Egg (albumin)	CAS 9006-59-1	File 3.2.1	COEI-1-OEUALB		X
Casein (calcium caseinate)	CAS 9005-43-0	File 2.1.16	COEI-1-CASEIN		X
Potassium caseinate	CAS 68131-54-4	File 2.1.15; 3.2.1	COEI-1-POTCAS		X
Alginic acid	INS 400	File 3.2.1	COEI-1-ALGIAC		X
Cellulose	INS 460	File 2.3.2	COEI-1-CELLUL		X
Chitin-glucan	CAS Chitin 1398-61-4 CAS Glucan 9041-22-9	File 3.2.1; 3.2.1.3; 3.4.17	COEI-1-CHITGL		X
Chitosan	CAS 9012-76-4	File 3.2.1; 3.2.12; 3.4.16	COEI-1-CHITOS		X
Diatomite	CAS 68855-54-9	File 2.1.11; 3.2.2	COEI-1-DIATOM		X
Kaolin	CAS 1332-58-7	File 3.2.1	COEI-1-KAOLIN		X
Microcrystalline cellulose	INS 460	File 2.3.2	COEI-1-CELMIC		X
Perlite	CAS 93763-70-3	File 2.1.11; 3.2.2	COEI-1-PERLIT		X
Potassium alginate	INS 402	File 4.1.8; xxxx	COEI-1-POTALG		X
Calcium alginate	INS 402	File 4.1.8; xxxx	COEI-1-ALGIAC		X
Colloidal silicon dioxide solution	INS 551	File 3.2.1; 3.2.4	COEI-1-DIOSIL		X
Bentonites	INS 558	File 2.1.8; 3.3.5	COEI-1-BENTON		X
Polyvinylpolypyrrolidone	INS 1202	File 3.4.9	COEI-1-PVPP		X
Yeast protein extracts		File 2.1.24; 2.1.25; 3.2.14	COEI-1-EPLEV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 466	File 3.3.14	COEI-1-CMC	X	
Yeast mannoproteins		File 3.3.13	COEI-1-MANPRO	X	
Gum arabic	INS 414	File 3.3.6	COEI-1-GOMARA	X	
Copper sulphate, pentahydrate	CAS 7758-99-8	File 3.5.8	COEI-1-CUSUL		X
Copper citrate	CAS 866-82-0	File 3.5.14	COEI-1-CUCIT		X
Metatartaric acid	INS 353	File 3.3.7	COEI-1-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	File 3.3.1	COEI-1-POTFER		X
Calcium phytate	CAS 3615-82-5	File 3.3.1	COEI-1-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	File 2.1.21; 3.4.15	COEI-1-DLTART		X
Potassium D,L-tartrate		File 3.4.15	COEI-1-POTRAC		X
PVI/PVP copolymer	CAS 87665-40-5	File 2.1.20; 3.4.14	COEI-1-PVIPVP		X
Enzymes					
Arabinanases	EC 3.2.1.99	File 2.1.4; 2.1.18; 3.2.8; 3.2.11	COEI-1-ACTARA		X

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Jean-Marie AURAND

Substance	INS or CAS No.	Code of Oenological Practices ref.	Codex file ref.	Additive	Processing aid
Acidity regulators					
Malic acid (D,L-, L-)	INS 296	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACIMAL	X	
Lactic acid	INS 270	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACILAC	X	
L(+) tartaric acid	SIN 334	File 2.1.3.1.1; 3.1.1.1	COEI-1-LTARAC	X	
Citric acid, monohydrate	INS 330	File 3.1.1.1; 3.3.8; 3.3.1	COEI-1-CITACI	X	
Potassium L(+) tartrate	INS 336	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTTAR		X
Potassium hydrogen tartrate	INS 336i	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIT		X
Calcium carbonate	INS 170	File 2.1.3.2.2; 3.1.2.2	COEI-1-CALCAR		X
Calcium tartrate	INS 354	File 3.3.12	COEI-1-CALTAR		X
Potassium hydrogen carbonate	INS 501ii	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Erythorbic acid	INS 315	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Sorbic acid	INS 200	File 3.4.5	COEI-1-SORACI	X	
Lysozyme	INS 1105	File 3.4.12	COEI-1-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	File 1.1.2; 2.1.2; 3.4.4	COEI-1-SOUDIO	X	
Potassium sorbate	INS 202	File 3.4.5	COEI-1-POTSOR	X	
Potassium hydrogen sulphite	INS 228	File 2.1.2	COEI-1-POTBIS	X	
Ammonium hydrogen sulphite	CAS 10192-30-0	File 1.1.2; 2.1.2	COEI-1-AMMHYD	X	
Potassium anhydrous sulphite	INS 224	File 1.12	COEI-1-POTANH	X	
Sequestrant					
Oenological carbon	INS 153	File 2.1.9; 3.5.9	COEI-1-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 510	File 4.1.8	COEI-1-AMMCHL		X
Ammonium sulphate	INS 517	File 4.1.7	COEI-1-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	File 4.1.7	COEI-1-PHODIA		X
Thiamine hydrochloride	CAS 67-03-8	File 2.3.3	COEI-1-THIAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	File 2.3.2	COEI-1-ACIGRA		X
Clarifying agents					
Protein of plant origin from wheat		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from peas		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from potatoes		File 3.2.7	COEI-1-PROVEG		X
Isinglass		File 3.2.1	COEI-1-COLPOI		X
Gelatine	CAS 9000-70-8	File 3.2.1	COEI-1-GELATI		X
Egg (albumin)	CAS 9006-59-1	File 3.2.1	COEI-1-OEUALB		X
Casein (calcium caseinate)	CAS 9005-43-0	File 2.1.16	COEI-1-CASEIN		X
Potassium caseinate	CAS 68131-54-4	File 2.1.15; 3.2.1	COEI-1-POTCAS		X
Alginic acid	INS 400	File 3.2.1	COEI-1-ALGIAC		X
Cellulose	INS 460	File 2.3.2	COEI-1-CELLUL		X
Chitin-glucan	CAS Chitin 1398-61-4 CAS Glucan 9041-22-9	File 3.2.1; 3.2.1.3; 3.4.17	COEI-1-CHITGL		X
Chitosan	CAS 9012-76-4	File 3.2.1; 3.2.12; 3.4.16	COEI-1-CHITOS		X
Diatomite	CAS 68855-54-9	File 2.1.11; 3.2.2	COEI-1-DIATOM		X
Kaolin	CAS 1332-58-7	File 3.2.1	COEI-1-KAOLIN		X
Microcrystalline cellulose	INS 460	File 2.3.2	COEI-1-CELMIC		X
Perlite	CAS 93763-70-3	File 2.1.11; 3.2.2	COEI-1-PERLIT		X
Potassium alginate	INS 402	File 4.1.8; xxxx	COEI-1-POTALG		X
Calcium alginate	INS 402	File 4.1.8; xxxx	COEI-1-ALGIAC		X
Colloidal silicon dioxide solution	INS 551	File 3.2.1; 3.2.4	COEI-1-DIOSIL		X
Bentonites	INS 558	File 2.1.8; 3.3.5	COEI-1-BENTON		X
Polyvinylpolypyrrolidone	INS 1202	File 3.4.9	COEI-1-PVPP		X
Yeast protein extracts		File 2.1.24; 2.1.25; 3.2.14	COEI-1-EPLEV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 466	File 3.3.14	COEI-1-CMC	X	
Yeast mannoproteins		File 3.3.13	COEI-1-MANPRO	X	
Gum arabic	INS 414	File 3.3.6	COEI-1-GOMARA	X	
Copper sulphate, pentahydrate	CAS 7758-99-8	File 3.5.8	COEI-1-CUSUL		X
Copper citrate	CAS 866-82-0	File 3.5.14	COEI-1-CUCIT		X
Metatartaric acid	INS 353	File 3.3.7	COEI-1-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	File 3.3.1	COEI-1-POTFER		X
Calcium phytate	CAS 3615-82-5	File 3.3.1	COEI-1-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	File 2.1.21; 3.4.15	COEI-1-DLTART		X
Potassium D,L-tartrate		File 3.4.15	COEI-1-POTRAC		X
PVI/PVP copolymer	CAS 87665-40-5	File 2.1.20; 3.4.14	COEI-1-PVIPVP		X
Enzymes					
Arabinanases	EC 3.2.1.99	File 2.1.4; 2.1.18; 3.2.8; 3.2.11	COEI-1-ACTARA		X

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Secretary of the General Assembly
Jean-Marie AURAND

Substance	INS or CAS No.	Code of Oenological Practices ref.	Codex file ref.	Additive	Processing aid
Acidity regulators					
Malic acid (D,L-, L-)	INS 296	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACIMAL	X	
Lactic acid	INS 270	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACILAC	X	
L(+) tartaric acid	SIN 334	File 2.1.3.1.1; 3.1.1.1	COEI-1-LTARAC	X	
Citric acid, monohydrate	INS 330	File 3.1.1.1; 3.3.8; 3.3.1	COEI-1-CITACI	X	
Potassium L(+) tartrate	INS 336	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTTAR		X
Potassium hydrogen tartrate	INS 336i	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIT		X
Calcium carbonate	INS 170	File 2.1.3.2.2; 3.1.2.2	COEI-1-CALCAR		X
Calcium tartrate	INS 354	File 3.3.12	COEI-1-CALTAR		X
Potassium hydrogen carbonate	INS 501ii	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Erythorbic acid	INS 315	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Sorbic acid	INS 200	File 3.4.5	COEI-1-SORACI	X	
Lysozyme	INS 1105	File 3.4.12	COEI-1-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	File 1.1.2; 2.1.2; 3.4.4	COEI-1-SOUDIO	X	
Potassium sorbate	INS 202	File 3.4.5	COEI-1-POTSOR	X	
Potassium hydrogen sulphite	INS 228	File 2.1.2	COEI-1-POTBIS	X	
Ammonium hydrogen sulphite	CAS 10192-30-0	File 1.1.2; 2.1.2	COEI-1-AMMHYD	X	
Potassium anhydrous sulphite	INS 224	File 1.12	COEI-1-POTANH	X	
Sequestrant					
Oenological carbon	INS 153	File 2.1.9; 3.5.9	COEI-1-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 510	File 4.1.8	COEI-1-AMMCHL		X
Ammonium sulphate	INS 517	File 4.1.7	COEI-1-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	File 4.1.7	COEI-1-PHODIA		X
Thiamine hydrochloride	CAS 67-03-8	File 2.3.3	COEI-1-THIAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	File 2.3.2	COEI-1-ACIGRA		X
Clarifying agents					
Protein of plant origin from wheat		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from peas		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from potatoes		File 3.2.7	COEI-1-PROVEG		X
Isinglass		File 3.2.1	COEI-1-COLPOI		X
Gelatine	CAS 9000-70-8	File 3.2.1	COEI-1-GELATI		X
Egg (albumin)	CAS 9006-59-1	File 3.2.1	COEI-1-OEUALB		X
Casein (calcium caseinate)	CAS 9005-43-0	File 2.1.16	COEI-1-CASEIN		X
Potassium caseinate	CAS 68131-54-4	File 2.1.15; 3.2.1	COEI-1-POTCAS		X
Alginic acid	INS 400	File 3.2.1	COEI-1-ALGIAC		X
Cellulose	INS 460	File 2.3.2	COEI-1-CELLUL		X
Chitin-glucan	CAS Chitin 1398-61-4 CAS Glucan 9041-22-9	File 3.2.1; 3.2.1.3; 3.4.17	COEI-1-CHITGL		X
Chitosan	CAS 9012-76-4	File 3.2.1; 3.2.12; 3.4.16	COEI-1-CHITOS		X
Diatomite	CAS 68855-54-9	File 2.1.11; 3.2.2	COEI-1-DIATOM		X
Kaolin	CAS 1332-58-7	File 3.2.1	COEI-1-KAOLIN		X
Microcrystalline cellulose	INS 460	File 2.3.2	COEI-1-CELMIC		X
Perlite	CAS 93763-70-3	File 2.1.11; 3.2.2	COEI-1-PERLIT		X
Potassium alginate	INS 402	File 4.1.8; xxxx	COEI-1-POTALG		X
Calcium alginate	INS 402	File 4.1.8; xxxx	COEI-1-ALGIAC		X
Colloidal silicon dioxide solution	INS 551	File 3.2.1; 3.2.4	COEI-1-DIOSIL		X
Bentonites	INS 558	File 2.1.8; 3.3.5	COEI-1-BENTON		X
Polyvinylpolypyrrolidone	INS 1202	File 3.4.9	COEI-1-PVPP		X
Yeast protein extracts		File 2.1.24; 2.1.25; 3.2.14	COEI-1-EPLEV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 466	File 3.3.14	COEI-1-CMC	X	
Yeast mannoproteins		File 3.3.13	COEI-1-MANPRO	X	
Gum arabic	INS 414	File 3.3.6	COEI-1-GOMARA	X	
Copper sulphate, pentahydrate	CAS 7758-99-8	File 3.5.8	COEI-1-CUSUL		X
Copper citrate	CAS 866-82-0	File 3.5.14	COEI-1-CUCIT		X
Metatartaric acid	INS 353	File 3.3.7	COEI-1-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	File 3.3.1	COEI-1-POTFER		X
Calcium phytate	CAS 3615-82-5	File 3.3.1	COEI-1-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	File 2.1.21; 3.4.15	COEI-1-DLTART		X
Potassium D,L-tartrate		File 3.4.15	COEI-1-POTRAC		X
PVI/PVP copolymer	CAS 87665-40-5	File 2.1.20; 3.4.14	COEI-1-PVIPVP		X
Enzymes					
Arabinanases	EC 3.2.1.99	File 2.1.4; 2.1.18; 3.2.8; 3.2.11	COEI-1-ACTARA		X

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Substance	INS or CAS No.	Code of Oenological Practices ref.	Codex file ref.	Additive	Processing aid
Acidity regulators					
Malic acid (D,L-, L-)	INS 296	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACIMAL	X	
Lactic acid	INS 270	File 2.1.3.1.1; 3.1.1.1	COEI-1-ACILAC	X	
L(+) tartaric acid	SIN 334	File 2.1.3.1.1; 3.1.1.1	COEI-1-LTARAC	X	
Citric acid, monohydrate	INS 330	File 3.1.1.1; 3.3.8; 3.3.1	COEI-1-CITACI	X	
Potassium L(+) tartrate	INS 336	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTTAR		X
Potassium hydrogen tartrate	INS 336i	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIT		X
Calcium carbonate	INS 170	File 2.1.3.2.2; 3.1.2.2	COEI-1-CALCAR		X
Calcium tartrate	INS 354	File 3.3.12	COEI-1-CALTAR		X
Potassium hydrogen carbonate	INS 501ii	File 2.1.3.2.2; 3.1.2.2	COEI-1-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Erythorbic acid	INS 315	File 1.11; 2.2.7; 3.4.7	COEI-1-ASCACI	X	
Sorbic acid	INS 200	File 3.4.5	COEI-1-SORACI	X	
Lysozyme	INS 1105	File 3.4.12	COEI-1-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	File 1.1.2; 2.1.2; 3.4.4	COEI-1-SOUDIO	X	
Potassium sorbate	INS 202	File 3.4.5	COEI-1-POTSOR	X	
Potassium hydrogen sulphite	INS 228	File 2.1.2	COEI-1-POTBIS	X	
Ammonium hydrogen sulphite	CAS 10192-30-0	File 1.1.2; 2.1.2	COEI-1-AMMHYD	X	
Potassium anhydrous sulphite	INS 224	File 1.12	COEI-1-POTANH	X	
Sequestrant					
Oenological carbon	INS 153	File 2.1.9; 3.5.9	COEI-1-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 510	File 4.1.8	COEI-1-AMMCHL		X
Ammonium sulphate	INS 517	File 4.1.7	COEI-1-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	File 4.1.7	COEI-1-PHODIA		X
Thiamine hydrochloride	CAS 67-03-8	File 2.3.3	COEI-1-THIAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	File 2.3.2	COEI-1-ACIGRA		X
Clarifying agents					
Protein of plant origin from wheat		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from peas		File 3.2.7	COEI-1-PROVEG		X
Protein of plant origin from potatoes		File 3.2.7	COEI-1-PROVEG		X
Isinglass		File 3.2.1	COEI-1-COLPOI		X
Gelatine	CAS 9000-70-8	File 3.2.1	COEI-1-GELATI		X
Egg (albumin)	CAS 9006-59-1	File 3.2.1	COEI-1-OEUALB		X
Casein (calcium caseinate)	CAS 9005-43-0	File 2.1.16	COEI-1-CASEIN		X
Potassium caseinate	CAS 68131-54-4	File 2.1.15; 3.2.1	COEI-1-POTCAS		X
Alginic acid	INS 400	File 3.2.1	COEI-1-ALGIAC		X
Cellulose	INS 460	File 2.3.2	COEI-1-CELLUL		X
Chitin-glucan	CAS Chitin 1398-61-4 CAS Glucan 9041-22-9	File 3.2.1; 3.2.1.3; 3.4.17	COEI-1-CHITGL		X
Chitosan	CAS 9012-76-4	File 3.2.1; 3.2.12; 3.4.16	COEI-1-CHITOS		X
Diatomite	CAS 68855-54-9	File 2.1.11; 3.2.2	COEI-1-DIATOM		X
Kaolin	CAS 1332-58-7	File 3.2.1	COEI-1-KAOLIN		X
Microcrystalline cellulose	INS 460	File 2.3.2	COEI-1-CELMIC		X
Perlite	CAS 93763-70-3	File 2.1.11; 3.2.2	COEI-1-PERLIT		X
Potassium alginate	INS 402	File 4.1.8; xxxx	COEI-1-POTALG		X
Calcium alginate	INS 402	File 4.1.8; xxxx	COEI-1-ALGIAC		X
Colloidal silicon dioxide solution	INS 551	File 3.2.1; 3.2.4	COEI-1-DIOSIL		X
Bentonites	INS 558	File 2.1.8; 3.3.5	COEI-1-BENTON		X
Polyvinylpolypyrrolidone	INS 1202	File 3.4.9	COEI-1-PVPP		X
Yeast protein extracts		File 2.1.24; 2.1.25; 3.2.14	COEI-1-EPLEV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 466	File 3.3.14	COEI-1-CMC	X	
Yeast mannoproteins		File 3.3.13	COEI-1-MANPRO	X	
Gum arabic	INS 414	File 3.3.6	COEI-1-GOMARA	X	
Copper sulphate, pentahydrate	CAS 7758-99-8	File 3.5.8	COEI-1-CUSUL		X
Copper citrate	CAS 866-82-0	File 3.5.14	COEI-1-CUCIT		X
Metatartaric acid	INS 353	File 3.3.7	COEI-1-METACI	X	
Potassium hexacyanoferrate (II)	INS 536	File 3.3.1	COEI-1-POTFER		X
Calcium phytate	CAS 3615-82-5	File 3.3.1	COEI-1-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	File 2.1.21; 3.4.15	COEI-1-DLTART		X
Potassium D,L-tartrate		File 3.4.15	COEI-1-POTRAC		X
PVI/PVP copolymer	CAS 87665-40-5	File 2.1.20; 3.4.14	COEI-1-PVIPVP		X
Enzymes					
Arabinanases	EC 3.2.1.99	File 2.1.4; 2.1.18; 3.2.8; 3.2.11	COEI-1-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

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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".

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