

Annex VIIIa

Products and substances permitted for use or addition in organic products of the wine sector referred to in 7.4.4

Note: Type of treatment *in accordance with Annex III, point A(2)(b) to Regulation (EC) No 606/2009*

Type of treatment	Name of products or substances	Specific conditions or restrictions
Use for aeration or oxygenation	Air Gaseous oxygen	
Centrifuging and filtration	Perlite Cellulose Diatomaceous earth	Use only as an inert filtering agent
Use in order to create an inert atmosphere and to handle the product shielded from the air	Nitrogen Carbon dioxide Argon	
Use	Yeasts ²⁰ , yeast cell walls	
Use	Di-ammonium phosphate Thiamine hydrochloride Yeast autolysates	
Use	Sulphur dioxide Potassium bisulphite or potassium metabisulphite	(a) The maximum sulphur dioxide content shall not exceed 100 milligrams per litre for red wines and with a residual sugar level lower than 2 grams per litre; (b) The maximum sulphur dioxide content shall not exceed 150 milligrams per litre for white and rose' wines and with a residual sugar level lower than 2 grams per litre; (c) For all other wines, the maximum sulphur dioxide content applied in accordance with Annex I B to Regulation (EC) No 606/2009 shall be reduced by 30 milligrams per litre.
Use	Charcoal for oenological use	
Clarification	Edible gelatine ²¹ Plant proteins from wheat or peas ²¹ Isinglass ²¹ Egg white albumin ²¹ Tannins ²¹ Potato protein ²¹	

²⁰ For the individual yeast strains: if available, derived from organic raw material.

²¹ Derived from organic raw material if available.

Type of treatment	Name of products or substances	Specific conditions or restrictions
	Yeast protein extracts ²¹	
	Casein Chitosan derived from <i>Aspergillus niger</i> Potassium caseinate Silicon dioxide Bentonite Pectolytic enzymes	
Use for acidification purposes	Lactic acid L(+)-Tartaric acid	
Use for deacidification purposes	L(+)-Tartaric acid Calcium carbonate Neutral potassium tartrate Potassium bicarbonate	
Addition	Aleppo pine resin	
Use	Lactic bacteria	
Addition	L-Ascorbic acid	
Use for bubbling	Nitrogen	
Addition	Carbon dioxide	
Addition for wine stabilization purposes	Citric acid	
Addition	Tannins ²¹	
Addition	Meta-tartaric acid	
Use	Acacia gum ²¹ (= gum arabic)	
Use	Potassium bitartrate	
Use	Cupric citrate	
Use	Yeast mannoproteins	
Use	Oak chips	
Use	Potassium alginate	
Use	Chitosan derived from <i>Aspergillus niger</i>	
Use	Inactivated yeast	
Type of treatment	Calcium sulphate	Only for "vino generoso" or "vino generoso de licor"