

Products and substances authorised for use or addition in organic products of the wine sector referred to in Article 29c.

Type of treatment in accordance with Annex I A to Regulation (EC) No 606/2009	Name of products or substances	Specific conditions, restrictions within the limits and conditions set out in Regulation (EC) No 1234/2007 and Regulation (EC) No 606/2009
<i>Point 1: Use for aeration or oxygenation</i>	- air - Gaseous oxygen	
<i>Point 3: Centrifuging and filtration</i>	- Perlite - Cellulose - Diatomeaceous earth	Use only as an inert filtering agent
<i>Point 4: Use in order to create an inert atmosphere and to handle the product shielded from the air</i>	- Nitrogen - Carbon dioxide - Argon	
<i>Points 5, 15 and 21: Use</i>	- Yeasts**	
<i>Point 6: Use</i>	- Di-ammonium phosphate - Thiamine hydrochloride	
<i>Point 7: Use</i>	- Sulphur dioxide, - Potassium bisulphite or potassium metabisulphite	(a) The maximum sulphur dioxide content shall not exceed 100 milligrams per litre for red wines as referred to in Point 1(a) of Part A of Annex I.B to Regulation (EC) No 606/2009 and with a residual sugar level lower than 2 grammes per litre, (b) The maximum sulphur dioxide content shall not exceed 150 milligrams per litre for white and rosé wines as referred to in Point 1(b) of Part A of Annex I.B to Regulation (EC) No 606/2009 and with a residual sugar level lower than 2 grammes per litre (c) For all other wines, the maximum sulphur dioxide content applied in accordance with Annex I.B of Regulation (EC) No 606/2009 on 1 August 2010], shall be reduced by 30 milligrams per litre.
<i>Point 9: Use</i>	- Charcoal for oenological use	
<i>Point 10: Clarification</i>	- Edible gelatine* - Plant proteins from wheat or peas* - Isinglass* - Egg white albumin* - Tannins* - Casein - Potassium caseinate - Silicon dioxide - Bentonite - Pectolytic enzymes	
<i>Point 12: Use for acidification purposes</i>	- Lactic acid - L(+)Tartaric acid	
<i>Point 13: Use for deacidification purposes</i>	- L(+)Tartaric acid - Calcium carbonate - Neutral Potassium tartrate - Potassium bicarbonate	
<i>Point 14: Addition</i>	- Aleppo pine resin	
<i>Point 17: Use</i>	- Lactic bacteria	
<i>Point 19: Addition</i>	- L-Ascorbic acid	
<i>Point 22: Use for bubbling</i>	- Nitrogen	
<i>Point 23: Addition</i>	- Carbon dioxide	
<i>Point 24: Addition for wine stabilisation purposes</i>	- Citric acid	
<i>Point 25: Addition</i>	- Tannins*	
<i>Point 27: Addition</i>	- Meta-tartaric acid	
<i>Point 28: Use</i>	- Acacia gum* (= gum arabic)	
<i>Point 30: Use</i>	- Potassium bitartrate	
<i>Point 31: Use</i>	- Cupric citrate	
<i>Point 31: Use</i>	- Copper sulphate	authorised until 31 July 2015
<i>Point 38: Use</i>	- Oak chips	
<i>Point 39: Use</i>	- Potassium alginate	
Type of treatment in accordance with Annex III, point A. 2(b) to Regulation (EC) No 606/2009	- Calcium sulphate	Only for "vino generoso" or "vino generoso de licor"

*) derived from organic raw material if available

**) for the individual yeast strains: if available, derived from organic raw material"