



Expert Group for Technical Advice on Organic Production

Mandate for technical advice on oenological practices and substances used for making of wine

1. Background

In recent years, several Member States have submitted dossiers under the second subparagraph of Article 21(2) of Council Regulation (EC) No 834/2007¹ concerning the possible inclusion, deletion or change of deposition of a number of substances in Annex VIIIa to Commission Regulation (EC) No 889/2008², or more generally, on their compliance with the above-mentioned legislation. Furthermore, several Member States have requested also evaluation of some techniques used in wine production in terms of their usefulness to and compliance with the EU organic farming legislation.

In addition, since first August 2010, several new oenological practices have been authorised, for conventional wines which have not yet been considered for organic wine³

¹ Council Regulation (EC) No 834/2007 of 28 June 2007 on organic production and labelling of organic products and repealing Regulation (EEC) No 2092/91 (O.J. L 189 , 20.7.2007, p. 1.)

² Commission Regulation (EC) No 889/2008 of 5 September 2008 laying down detailed rules for the implementation of Council Regulation (EC) No 834/2007 on organic production and labelling of organic products with regard to organic production, labelling and control, (OJ L 250, 18.9.2008, p. 1)

³ Commission Regulation (EU) No 53/2011 of 21 January 2011 (OJL 19, 22.1.2011, p.1)

Commission Implementing Regulation (EU) No 315/2012 of 12 April 2012 (OJL 103, 13.4.2012, p.3)

Commission Implementing Regulation (EU) No 144/2013 of 19 February 2013 (OJL 47, 20.2.2013, p. 56)

Commission Implementing Regulation (EU) No 1251/2013 of 3 December 2013 (OJL 323,4.12.2013, p.28)

Besides, EGTOP has recently published the report on FOOD III, in which includes recommendations on some substances used in the wine sector as provided by a group of general experts on food processing. It was also pointed out in that report that the request from Italy to evaluate mannoproteins extracted from yeast for tartrate stabilization of wines, should be put before EGTOP as high priority.

As a subgroup of wine experts is being created especially to give its opinion on Article 29d(4) of Regulation 889/2008 , it is appropriated that these wine experts assess again the use of those substances used in the wine sector already evaluated by the subgroup on food III and give an updated opinion.

Therefore, the Group is requested to prepare a report with technical advice on the matters included in the terms of reference.

2. Terms of reference

In the light of the most recent technical and scientific information available to the experts, the Group is requested:

1. To re-examine the use of the following oenological practices, processes and treatments with a view to phase out or to further restrict those practices, and to provide information on available practices, processes and treatments more in line with organic farming principles which could substitute them:
 - (a) heat treatments as referred to in point 2 of Annex I A to Regulation (EC) No 606/2009;
 - (b) use of ion exchange resins as referred to in point 20 of Annex I A to Regulation (EC) No 606/2009;
 - (c) reverse osmosis according to point (b) of Section B.1 of Annex XVa to Regulation (EC) No 1234/2007.

2. To assess if the use of the substances/techniques listed below is in line with the objectives, criteria and principles as well as the general rules laid down in Council Regulation (EC) No 834/2007 and, hence, can be authorised to be used for the making of products of the wine sector, including during the processes and oenological practices

- 1) Substances
 1. IT dossier (2014): **Mannoproteins** extracted from yeast for tartrate stabilization of wines

- 1) Techniques:
 1. IT dossier (2014): **Chromatographic cation exchange resins** for separation of glucose and fructose from rectified concentrated must.

3. To reassess the use of the following substances already discussed in other EGTOP reports:
 - 1) FR dossier (2011): **Ammonium bisulphate, ammonium sulphate (E517), chitin-glucane and chitosan** for use or addition in organic products of the wine sector
 - 2) DE dossier (2011) for **Thiamin hydrochloride and Diammonium hydrogen phosphate** for the fermentation of organically produced fruit wines and meads
 - 3) DE dossier (2008) **Wood fibres** as specific filter aid for wine
 - 4) EGTOP suggestion in FOOD I report about **sulphur dioxide and potassium metabisulphite for the production of fruit wine** with and without added sugar at 100 mg/l

4. To reassess the use of the substances already authorised in Annex VIIIa to Regulation 889/2008.

5. In preparing the final report, the Group may also assess if any amendment introduced after 1 August 2010 as regards the practice, processes and treatment for the production of wine provided for in Regulation (EC) No 1234/2007 and Regulation (EC) No 606/2009, are in line with the organic farming principles.
 In this respect, France sent a letter (2015) concerning the use of pectolytic enzymes, inactivated yeasts and protein extracts, as follows:
 - a. use of pectolytic enzymes for maceration, clarification, stabilisation and filtration according to Regulation 606/2009 and regulation 479/2008
 - b. use of inactivated yeasts, autolysates of yeast allowed to promote the growth of yeasts, and yeast hulls for replacing the diammonium phosphate

- c. use of Protein extracts of potato and protein extracts of yeasts for clarification

In addition, the following oenological practices have been authorised by the EU legislation for conventional wine:

- a. Use of enzymatic preparations for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes present in the must and the wine;
- b. Acidification and deacidification by means of electromembranary treatment;
- c. Reduction in sugar content of must through membrane coupling;
- d. Acidification by treatment with cations exchangers;
- e. Management of dissolved gas in wine using membrane contactors;

3. Deadline

Deadline for adoption of the final report: **31 July 2015**