

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 Reference	Code for ref.	Additive	Processing aid
Acidity regulators					
Malic acid (DL-, L-)	INS 296	Flv-2.1.1.1, 3.1.1.1	COE-I-ACMAL	X	
Lactic acid	INS 270	Flv-2.1.1.1, 3.1.1.1	COE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	Flv-2.1.1.1, 3.1.1.1	COE-I-ITABAC	X	
Chloric acid, monohydrate	INS 330	Flv-3.1.1.1, 3.3.6, 3.3.1	COE-I-CTTACI	X	
Potassium L(+)-tartarate	INS 336	Flv-2.1.1.2, 3.1.1.2	COE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	Flv-2.1.1.2, 3.1.1.2	COE-I-POTBT		X
Calcium carbonate	INS 170	Flv-2.1.1.2, 3.1.1.2	COE-I-CALCAR		X
Calcium tartrate	INS 354	Flv-3.3.1.2	COE-I-CALTAR		X
Potassium hydrogen carbonate	INS 501a	Flv-2.1.1.2, 3.1.1.2	COE-I-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Erythorbic acid	INS 315	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Sorbic acid	INS 200	Flv-3.4.5	COE-I-SORACI	X	
Lysozyme	INS 185	Flv-3.4.12	COE-I-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	Flv-1.1.2, 2.1.3, 3.4.4	COE-I-SODIIO	X	
Potassium sorbate	INS 202	Flv-3.4.5	COE-I-POTOSOR	X	
Potassium hydrogen sulphate	INS 224	Flv-2.1.2	COE-I-POTBS	X	
Ammonium hydrogen sulphate	CAS 10535-10-0	Flv-1.1.2, 3.1.1	COE-I-AMMHD	X	
Potassium antihydrogen sulphate	INS 224	Flv-1.1.2	COE-I-POTASH	X	
Sequestrants					
Oenological carbon	INS 153	Flv-2.1.1, 3.5.9	COE-I-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 580	Flv-4.1.8	COE-I-AMMCHL		X
Ammonium sulphate	INS 567	Flv-4.1.7	COE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	Flv-4.1.7	COE-I-PHODIA		X
Thiamine hydrochloride	CAS 67-03-6	Flv-2.3.3	COE-I-THAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	Flv-2.3.2	COE-I-ACIGRA		X
Clarifying agents					
Proteins of plant origin from wheat		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from peas		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from potatoes		Flv-3.2.7	COE-I-PROVEG		X
Isinglass		Flv-3.2.1	COE-I-COLPOL		X
Gelatin	CAS 9000-70-8	Flv-3.2.1	COE-I-GLATI		X
Egg (albumen)	CAS 9006-59-1	Flv-3.2.1	COE-I-DEUALB		X
Casein (sodium caseinate)	CAS 9005-43-0	Flv-2.1.1, 3.2.1	COE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	Flv-2.1.1, 3.2.1	COE-I-POTCAS		X
Alginate acid	INS 400	Flv-3.2.1	COE-I-ALGIAA		X
Cellose	INS 460	Flv-2.3.2	COE-I-CELLUL		X
Chitin-glucan	CAS Chitin 1208-40-4 CAS 9040-22-9	Flv-3.2.1, 3.2.1.3, 3.4.17	COE-I-CHITGL		X
Chitosan	CAS 9002-76-4	Flv-3.2.1, 3.2.1.2, 3.4.18	COE-I-CHITOS		X
Diatomite	CAS 88835-54-9	Flv-2.1.1, 3.2.2	COE-I-DIATOM		X
Kaolin	CAS 1313-58-7	Flv-3.2.1	COE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	Flv-2.3.2	COE-I-CELLMIC		X
Pelite	CAS 95783-70-3	Flv-2.1.1, 3.2.2	COE-I-PERLIT		X
Potassium alginate	INS 402	Flv-4.1.8, 4.2.5	COE-I-POTALG		X
Calcium alginate	INS 402	Flv-4.1.8, 4.2.5	COE-I-ALGIAC		X
Colloidal silicon dioxide solution	INS 551	Flv-3.2.1, 3.2.4	COE-I-DIOSIL		X
Bentonites	INS 528	Flv-2.1.1, 3.2.5	COE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	Flv-3.4.9	COE-I-PVPP		X
Yeast protein extracts		Flv-2.1.1, 2.1.2, 3.2.4	COE-I-EPLYV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 406	Flv-3.3.14	COE-I-CMC	X	
Yeast mannoproteins		Flv-3.3.13	COE-I-MANPRO	X	
Gum arabic	INS 614	Flv-3.3.6	COE-I-GOMARA	X	
Copper sulphate, pentahydrate	CAS 7758-99-8	Flv-3.5.8	COE-I-CUSUL		X
Copper citrate	CAS 866-82-0	Flv-3.5.14	COE-I-CUUCT		X
Metatartaric acid	INS 353	Flv-3.3.7	COE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 336	Flv-3.3.1	COE-I-POTFER		X
Calcium phytate	CAS 2885-82-5	Flv-3.3.1	COE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	Flv-2.1.1, 3.4.15	COE-I-DLTAAR		X
Potassium D,L-tartrate		Flv-3.4.15	COE-I-POTTRAC		X
PVCl/PVP copolymer	CAS 87865-40-5	Flv-2.1.1, 3.4.14	COE-I-PVPVPC		X
Enzymes					



Substance	INS or CAS No.	Code of Origin/Origin/Proprietary ref.	Code for ref.	Additive	Processing aid
Acidity regulators					
Malic acid (D,L-, L-)	INS 296	Flv-2.1.1.1, 3.1.1.1	COE-I-ACMAL	X	
Lactic acid	INS 270	Flv-2.1.1.1, 3.1.1.1	COE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	Flv-2.1.1.1, 3.1.1.1	COE-I-ITABAC	X	
Chloric acid, monohydrate	INS 330	Flv-3.1.1.1, 3.3.8, 3.3.1	COE-I-CTTACI	X	
Potassium L(+)-tartarate	INS 336	Flv-2.1.1.2, 3.1.1.2	COE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	Flv-2.1.1.2, 3.1.1.2	COE-I-POTBT		X
Calcium carbonate	INS 170	Flv-2.1.1.2, 3.1.1.2	COE-I-CALCAR		X
Calcium tartrate	INS 354	Flv-3.3.1.2	COE-I-CALTAR		X
Potassium hydrogen carbonate	INS 500i	Flv-2.1.1.2, 3.1.1.2	COE-I-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Erythorbic acid	INS 315	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Sorbic acid	INS 200	Flv-3.4.5	COE-I-SORACI	X	
Lysozyme	INS 105	Flv-3.4.12	COE-I-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	Flv-1.1.2, 2.1.3, 3.4.4	COE-I-SODIIO	X	
Potassium sorbate	INS 202	Flv-3.4.5	COE-I-POTOSOR	X	
Potassium hydrogen sulphate	INS 224	Flv-2.1.2	COE-I-POTBS	X	
Ammonium hydrogen sulphate	CAS 10535-10-0	Flv-1.1.2, 3.1.1	COE-I-AMMHD	X	
Potassium antimony sulphate	INS 224	Flv-1.1.2	COE-I-POTANH	X	
Sequestrants					
Oenological carbon	INS 153	Flv-2.1.1, 3.5.9	COE-I-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 580	Flv-4.1.8	COE-I-AMMCHL		X
Ammonium sulphate	INS 357	Flv-4.1.7	COE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	Flv-4.1.7	COE-I-PHODIA		X
Thiamine hydrochloride	CAS 67-03-6	Flv-2.3.3	COE-I-THAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	Flv-2.3.2	COE-I-ACIGRA		X
Clarifying agents					
Proteins of plant origin from wheat		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from peas		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from potatoes		Flv-3.2.7	COE-I-PROVEG		X
Isinglass		Flv-3.2.1	COE-I-COLPOL		X
Gelatin	CAS 9000-70-8	Flv-3.2.1	COE-I-GLATI		X
Egg (albumen)	CAS 9006-59-1	Flv-3.2.1	COE-I-DEUALB		X
Casein (calcium caseinate)	CAS 9005-43-0	Flv-2.1.1, 3.2.1	COE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	Flv-2.1.1, 3.2.1	COE-I-POTCAS		X
Alginate acid	INS 400	Flv-3.2.1	COE-I-ALGIMAC		X
Cellose	INS 460	Flv-2.3.2	COE-I-CELLUL		X
Chitin-glucan	CAS Chitin 2388-40-4 CAS Glucan 9040-22-9	Flv-3.2.1, 3.2.1.3, 3.4.17	COE-I-CHITGL		X
Chitosan	CAS 9002-76-4	Flv-3.2.1, 3.2.1.2, 3.4.18	COE-I-CHITOS		X
Diatomite	CAS 88035-54-9	Flv-2.1.1, 3.2.2	COE-I-DIATOM		X
Kaolin	CAS 1313-58-7	Flv-3.2.1	COE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	Flv-2.3.2	COE-I-CELLMIC		X
Perlite	CAS 13783-70-3	Flv-2.1.1, 3.2.2	COE-I-PERLIT		X
Potassium alginate	INS 402	Flv-4.1.8, 10.0	COE-I-POTALG		X
Calcium alginate	INS 402	Flv-4.1.8, 10.0	COE-I-ALGIMAC		X
Colloidal silicon dioxide solution	INS 551	Flv-3.2.1, 3.2.4	COE-I-DIOSIL		X
Bentonites	INS 528	Flv-2.1.1, 3.2.5	COE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	Flv-3.4.9	COE-I-PVPP		X
Yeast protein extracts		Flv-2.1.1, 2.1.1.2, 3.2.1	COE-I-EPLYV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 406	Flv-3.3.14	COE-I-CMC	X	
Yeast mannoproteins		Flv-3.3.13	COE-I-MANPRO	X	
Gum arabic	INS 414	Flv-3.3.6	COE-I-GOMARA	X	
Copper sulphate, pentahydrate	CAS 7759-99-8	Flv-3.5.8	COE-I-CUSUL		X
Copper citrate	CAS 866-82-0	Flv-3.5.14	COE-I-CUUCT		X
Metatartaric acid	INS 353	Flv-3.3.7	COE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 336	Flv-3.3.1	COE-I-POTFER		X
Calcium phytate	CAS 2851-82-5	Flv-3.3.1	COE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	Flv-2.1.1, 3.4.15	COE-I-DLTRAP		X
Potassium D,L-tartrate		Flv-3.4.15	COE-I-POTTRAC		X
PVC/PPV copolymer	CAS 8780-40-5	Flv-2.1.1, 3.4.14	COE-I-PVPPVP		X
Enzymes					

Arabinoxylans	EC 3.2.1.19	Flv-2.1.4, 2.1.1, 3.2.8, 3.2.1	COE-I-ACTARA		X
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Substance	INS or CAS No.	Code of Oenological Reference	Code for ref.	Additive	Processing aid
Acidity regulators					
Malic acid (DL-, L-)	INS 296	Flv-2.1.1.1, 3.1.1.1	COE-I-ACMAL	X	
Lactic acid	INS 270	Flv-2.1.1.1, 3.1.1.1	COE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	Flv-2.1.1.1, 3.1.1.1	COE-I-ITABAC	X	
Chloric acid, monohydrate	INS 330	Flv-3.1.1.1, 3.3.8, 3.3.1	COE-I-CTTACI	X	
Potassium L(+)-tartarate	INS 336	Flv-2.1.1.2, 3.1.1.2	COE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	Flv-2.1.1.2, 3.1.1.2	COE-I-POTBT		X
Calcium carbonate	INS 170	Flv-2.1.1.2, 3.1.1.2	COE-I-CALCAR		X
Calcium tartrate	INS 354	Flv-3.3.1.2	COE-I-CALTAR		X
Potassium hydrogen carbonate	INS 501a	Flv-2.1.1.2, 3.1.1.2	COE-I-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Erythorbic acid	INS 315	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Sorbic acid	INS 200	Flv-3.4.5	COE-I-SORACI	X	
Lysozyme	INS 185	Flv-3.4.12	COE-I-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	Flv-1.1.2, 2.1.3, 3.4.4	COE-I-SODIIO	X	
Potassium sorbate	INS 202	Flv-3.4.5	COE-I-POTOSOR	X	
Potassium hydrogen sulphate	INS 224	Flv-2.1.2	COE-I-POTBS	X	
Ammonium hydrogen sulphate	CAS 10535-10-0	Flv-1.1.2, 3.1.1	COE-I-AMMHD	X	
Potassium antihydrogen sulphate	INS 224	Flv-1.1.2	COE-I-POTASH	X	
Sequestrants					
Oenological carbon	INS 153	Flv-2.1.1, 3.5.9	COE-I-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 580	Flv-4.1.8	COE-I-AMMCHL		X
Ammonium sulphate	INS 357	Flv-4.1.7	COE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	Flv-4.1.7	COE-I-PHODIA		X
Thiamine hydrochloride	CAS 67-03-6	Flv-2.3.3	COE-I-THAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	Flv-2.3.2	COE-I-ACIGRA		X
Clarifying agents					
Proteins of plant origin from wheat		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from peas		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from potatoes		Flv-3.2.7	COE-I-PROVEG		X
Isinglass		Flv-3.2.1	COE-I-COLPOL		X
Gelatin	CAS 9000-70-8	Flv-3.2.1	COE-I-GLATI		X
Egg (albumen)	CAS 9006-59-1	Flv-3.2.1	COE-I-DEUALB		X
Casein (calcium caseinate)	CAS 9005-43-0	Flv-2.1.1, 3.2.1	COE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	Flv-2.1.1, 3.2.1	COE-I-POTCAS		X
Alginate acid	INS 400	Flv-3.2.1	COE-I-ALGIMC		X
Cellose	INS 460	Flv-2.3.2	COE-I-CELLUL		X
Chitin-glucan	CAS Chitin 2388-40-4 CAS Glucan 9040-22-9	Flv-3.2.1, 3.2.1.3, 3.4.17	COE-I-CHITGL		X
Chitosan	CAS 9002-76-4	Flv-3.2.1, 3.2.1.2, 3.4.18	COE-I-CHITOS		X
Diatomite	CAS 88035-54-9	Flv-2.1.1, 3.2.2	COE-I-DIATOM		X
Kaolin	CAS 1313-58-7	Flv-3.2.1	COE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	Flv-2.3.2	COE-I-CELLMIC		X
Perlite	CAS 13783-70-3	Flv-2.1.1, 3.2.2	COE-I-PERLIT		X
Potassium alginate	INS 402	Flv-4.1.8, 10.0	COE-I-POTALG		X
Calcium alginate	INS 402	Flv-4.1.8, 10.0	COE-I-ALGIAC		X
Colloidal silicon dioxide solution	INS 551	Flv-3.2.1, 3.2.4	COE-I-DIOSIL		X
Bentonites	INS 528	Flv-2.1.1, 3.2.1	COE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	Flv-3.4.9	COE-I-PVPP		X
Yeast protein extracts		Flv-2.1.1, 2.1.2, 3.2.1	COE-I-EPLYV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 406	Flv-3.3.14	COE-I-CMC	X	
Yeast mannoproteins		Flv-3.3.13	COE-I-MANPRO	X	
Gum arabic	INS 414	Flv-3.3.6	COE-I-GOMABA	X	
Copper sulphate, pentahydrate	CAS 7759-99-8	Flv-3.5.8	COE-I-CUSUL		X
Copper citrate	CAS 866-82-0	Flv-3.5.14	COE-I-CUCTP		X
Metatartaric acid	INS 353	Flv-3.3.7	COE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 336	Flv-3.3.1	COE-I-POTFER		X
Calcium phytate	CAS 2851-82-5	Flv-3.3.1	COE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	Flv-2.1.1, 3.4.15	COE-I-DLTRAP		X
Potassium D,L-tartrate		Flv-3.4.15	COE-I-POTTRAC		X
PVC/PPV copolymer	CAS 8780-40-5	Flv-2.1.1, 3.4.14	COE-I-PVPPVP		X
Enzymes					

Arabinoxylans	EC 3.2.1.19	Flv-2.1.4, 2.1.1, 3.2.1, 3.2.1	COE-I-ACTARA		X
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Substance	INS or CAS No.	Code of Oenological Reference	Code for ref.	Additive	Processing aid
Acidity regulators					
Malic acid (DL-, L-)	INS 296	Flv-2.1.1.1, 3.1.1.1	COE-I-ACMAL	X	
Lactic acid	INS 270	Flv-2.1.1.1, 3.1.1.1	COE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	Flv-2.1.1.1, 3.1.1.1	COE-I-ITABAC	X	
Chloric acid, monohydrate	INS 330	Flv-3.1.1.1, 3.3.8, 3.3.1	COE-I-CTTACI	X	
Potassium L(+)-tartarate	INS 336	Flv-2.1.1.2, 3.1.1.2	COE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	Flv-2.1.1.2, 3.1.1.2	COE-I-POTBT		X
Calcium carbonate	INS 170	Flv-2.1.1.2, 3.1.1.2	COE-I-CALCAR		X
Calcium tartrate	INS 354	Flv-3.3.1.2	COE-I-CALTAR		X
Potassium hydrogen carbonate	INS 501a	Flv-2.1.1.2, 3.1.1.2	COE-I-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Erythorbic acid	INS 315	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Sorbic acid	INS 200	Flv-3.4.5	COE-I-SORACI	X	
Lysozyme	INS 185	Flv-3.4.12	COE-I-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	Flv-1.1.2, 2.1.3, 3.4.4	COE-I-SODIIO	X	
Potassium sorbate	INS 202	Flv-3.4.5	COE-I-POTOSOR	X	
Potassium hydrogen sulphate	INS 224	Flv-2.1.2	COE-I-POTBS	X	
Ammonium hydrogen sulphate	CAS 10535-10-0	Flv-1.1.2, 3.1.1	COE-I-AMMHD	X	
Potassium antihydrogen sulphate	INS 224	Flv-1.1.2	COE-I-POTASH	X	
Sequestrants					
Oenological carbon	INS 153	Flv-2.1.1, 3.5.9	COE-I-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 580	Flv-4.1.8	COE-I-AMMCHL		X
Ammonium sulphate	INS 357	Flv-4.1.7	COE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	Flv-4.1.7	COE-I-PHODIA		X
Thiamine hydrochloride	CAS 67-03-6	Flv-2.3.3	COE-I-THAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	Flv-2.3.2	COE-I-ACIGRA		X
Clarifying agents					
Proteins of plant origin from wheat		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from peas		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from potatoes		Flv-3.2.7	COE-I-PROVEG		X
Isinglass		Flv-3.2.1	COE-I-COLPOL		X
Gelatin	CAS 9000-70-8	Flv-3.2.1	COE-I-GLATI		X
Egg (albumen)	CAS 9006-59-1	Flv-3.2.1	COE-I-DEUALB		X
Casein (calcium caseinate)	CAS 9005-43-0	Flv-2.1.1, 3.2.1	COE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	Flv-2.1.1, 3.2.1	COE-I-POTCAS		X
Alginate acid	INS 400	Flv-3.2.1	COE-I-ALGIMC		X
Cellose	INS 400	Flv-2.3.2	COE-I-CELLUL		X
Chitin-glucan	CAS Chitin 2388-40-4 CAS Glucan 9040-22-9	Flv-3.2.1, 3.2.1.3, 3.4.17	COE-I-CHITGL		X
Chitosan	CAS 9002-76-4	Flv-3.2.1, 3.2.1.2, 3.4.18	COE-I-CHITOS		X
Diatomite	CAS 88035-54-9	Flv-2.1.1, 3.2.2	COE-I-DIATOM		X
Kaolin	CAS 1313-58-7	Flv-3.2.1	COE-I-KAOLIN		X
Microcrystalline cellulose	INS 400	Flv-2.3.2	COE-I-CELLMIC		X
Perlite	CAS 10783-70-3	Flv-2.1.1, 3.2.2	COE-I-PERLIT		X
Potassium alginate	INS 402	Flv-4.1.8, 10.0	COE-I-POTALG		X
Calcium alginate	INS 402	Flv-4.1.8, 10.0	COE-I-ALGIAC		X
Colloidal silicon dioxide solution	INS 551	Flv-3.2.1, 3.2.4	COE-I-DIOSIL		X
Bentonites	INS 528	Flv-2.1.1, 3.2.1	COE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	Flv-3.4.9	COE-I-PVPP		X
Yeast protein extracts		Flv-2.1.1, 2.1.2, 3.2.1	COE-I-EPLYV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 406	Flv-3.3.1	COE-I-CMC	X	
Yeast mannoproteins		Flv-3.3.1	COE-I-MANPRO	X	
Gum arabic	INS 414	Flv-3.3.1	COE-I-GOMARA	X	
Copper sulphate, pentahydrate	CAS 7759-99-8	Flv-3.5.8	COE-I-CUSUL		X
Copper citrate	CAS 866-82-0	Flv-3.5.1	COE-I-CUCTP		X
Metatartaric acid	INS 353	Flv-3.3.7	COE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 336	Flv-3.3.1	COE-I-POTFER		X
Calcium phytate	CAS 2851-82-5	Flv-3.3.1	COE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	Flv-2.1.1, 3.4.15	COE-I-DLTRAP		X
Potassium D,L-tartrate		Flv-3.4.15	COE-I-POTTRAC		X
PVC/PPV copolymer	CAS 8780-40-5	Flv-2.1.1, 3.4.1	COE-I-PVPPVP		X
Enzymes					

Arabinoxylans	EC 3.2.1.19	Flv-2.1.4, 2.1.1, 3.2.1	COE-I-ACTARA		X
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Substance	INS or CAS No.	Code of Oenological Reference	Code for ref.	Additive	Processing aid
Acidity regulators					
Malic acid (D,L-, L-)	INS 296	Flv-2.1.1.1, 3.1.1.1	COE-I-ACMAL	X	
Lactic acid	INS 270	Flv-2.1.1.1, 3.1.1.1	COE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	Flv-2.1.1.1, 3.1.1.1	COE-I-ITABAC	X	
Chloric acid, monohydrate	INS 330	Flv-3.1.1.1, 3.3.8, 3.3.1	COE-I-CTTACI	X	
Potassium L(+)-tartarate	INS 336	Flv-2.1.1.2, 3.1.1.2	COE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	Flv-2.1.1.2, 3.1.1.2	COE-I-POTBT		X
Calcium carbonate	INS 170	Flv-2.1.1.2, 3.1.1.2	COE-I-CALCAR		X
Calcium tartrate	INS 354	Flv-3.3.1.2	COE-I-CALTAR		X
Potassium hydrogen carbonate	INS 501a	Flv-2.1.1.2, 3.1.1.2	COE-I-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Erythorbic acid	INS 315	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Sorbic acid	INS 200	Flv-3.4.5	COE-I-SORACI	X	
Lysozyme	INS 185	Flv-3.4.12	COE-I-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	Flv-1.1.2, 2.1.3, 3.4.4	COE-I-SODIIO	X	
Potassium sorbate	INS 202	Flv-3.4.5	COE-I-POTOSOR	X	
Potassium hydrogen sulphate	INS 224	Flv-2.1.2	COE-I-POTBS	X	
Ammonium hydrogen sulphate	CAS 10535-10-0	Flv-1.1.2, 3.1.1	COE-I-AMMHD	X	
Potassium antihydrogen sulphate	INS 224	Flv-1.1.2	COE-I-POTASH	X	
Sequestrants					
Oenological carbon	INS 153	Flv-2.1.1, 3.5.9	COE-I-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 580	Flv-4.1.8	COE-I-AMMCHL	X	
Ammonium sulphate	INS 357	Flv-4.1.7	COE-I-AMMSUL	X	
Diammonium hydrogen phosphate	INS 342	Flv-4.1.7	COE-I-PHODIA	X	
Thiamine hydrochloride	CAS 67-03-6	Flv-2.3.3	COE-I-THAMIN	X	
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	Flv-2.3.2	COE-I-ACIGRA		X
Clarifying agents					
Proteins of plant origin from wheat		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from peas		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from potatoes		Flv-3.2.7	COE-I-PROVEG		X
Isinglass		Flv-3.2.1	COE-I-COLPOL		X
Gelatin	CAS 9000-70-8	Flv-3.2.1	COE-I-GLATI		X
Egg (albumen)	CAS 9006-59-1	Flv-3.2.1	COE-I-DEUALB		X
Casein (calcium caseinate)	CAS 9005-43-0	Flv-2.1.1, 3.2.1	COE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	Flv-2.1.1, 3.2.1	COE-I-POTCAS		X
Alginate acid	INS 400	Flv-3.2.1	COE-I-ALGIMC		X
Cellose	INS 460	Flv-2.3.2	COE-I-CELLUL		X
Chitin-glucan	CAS Chitin 2388-40-4 CAS Glucan 9040-22-9	Flv-3.2.1, 3.2.1.3, 3.4.17	COE-I-CHITGL		X
Chitosan	CAS 9002-76-4	Flv-3.2.1, 3.2.1.2, 3.4.18	COE-I-CHITOS		X
Diatomite	CAS 88035-54-9	Flv-2.1.1, 3.2.2	COE-I-DIATOM		X
Kaolin	CAS 1313-58-7	Flv-3.2.1	COE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	Flv-2.3.2	COE-I-CELLMIC		X
Perlite	CAS 13783-70-3	Flv-2.1.1, 3.2.2	COE-I-PERLIT		X
Potassium alginate	INS 402	Flv-4.1.8, 10.0	COE-I-POTALG		X
Calcium alginate	INS 402	Flv-4.1.8, 10.0	COE-I-ALGIMC		X
Colloidal silicon dioxide solution	INS 551	Flv-3.2.1, 3.2.4	COE-I-DIOSIL		X
Bentonites	INS 528	Flv-2.1.1, 3.2.1	COE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	Flv-3.4.9	COE-I-PVPP		X
Yeast protein extracts		Flv-2.1.1, 2.1.2, 3.2.1	COE-I-EPLYV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 406	Flv-3.3.14	COE-I-CMC	X	
Yeast mannoproteins		Flv-3.3.13	COE-I-MANPRO	X	
Gum arabic	INS 414	Flv-3.3.6	COE-I-GOMABA	X	
Copper sulphate, pentahydrate	CAS 7758-99-8	Flv-3.5.8	COE-I-CUSUL		X
Copper citrate	CAS 866-82-0	Flv-3.5.14	COE-I-CUCTP		X
Metatartaric acid	INS 353	Flv-3.3.7	COE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 336	Flv-3.3.1	COE-I-POTFER		X
Calcium phytate	CAS 2851-82-5	Flv-3.3.1	COE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	Flv-2.1.1, 3.4.15	COE-I-DLTHAP		X
Potassium D,L-tartrate		Flv-3.4.15	COE-I-POTTRAC		X
PVC/PPV copolymer	CAS 8780-40-5	Flv-2.1.1, 3.4.14	COE-I-PVPPVP		X
Enzymes					

Arabinoxylans	EC 3.2.1.19	Flv-2.1.4, 2.1.1, 3.2.1, 3.2.1	COE-I-ACTARA		X
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Substance	INS or CAS No.	Code of Oenological Reference	Code for ref.	Additive	Processing aid
Acidity regulators					
Malic acid (DL-, L-)	INS 296	Flv-2.1.1.1, 3.1.1.1	COE-I-ACMAL	X	
Lactic acid	INS 270	Flv-2.1.1.1, 3.1.1.1	COE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	Flv-2.1.1.1, 3.1.1.1	COE-I-ITABAC	X	
Chloric acid, monohydrate	INS 330	Flv-3.1.1.1, 3.3.8, 3.3.1	COE-I-CTTACI	X	
Potassium L(+)-tartarate	INS 336	Flv-2.1.1.2, 3.1.1.2	COE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	Flv-2.1.1.2, 3.1.1.2	COE-I-POTBT		X
Calcium carbonate	INS 170	Flv-2.1.1.2, 3.1.1.2	COE-I-CALCAR		X
Calcium tartrate	INS 354	Flv-3.3.1.2	COE-I-CALTAR		X
Potassium hydrogen carbonate	INS 501a	Flv-2.1.1.2, 3.1.1.2	COE-I-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Erythorbic acid	INS 315	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Sorbic acid	INS 200	Flv-3.4.5	COE-I-SORACI	X	
Lysozyme	INS 185	Flv-3.4.12	COE-I-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	Flv-1.1.2, 2.1.3, 3.4.4	COE-I-SODIIO	X	
Potassium sorbate	INS 202	Flv-3.4.5	COE-I-POTOSOR	X	
Potassium hydrogen sulphate	INS 224	Flv-2.1.2	COE-I-POTBS	X	
Ammonium hydrogen sulphate	CAS 10532-30-0	Flv-1.1.2, 3.1.1	COE-I-AMMHD	X	
Potassium antimony sulphate	INS 224	Flv-1.1.2	COE-I-POTANH	X	
Sequestering agents					
Oenological carbon	INS 153	Flv-2.1.1, 3.5.9	COE-I-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 580	Flv-4.1.8	COE-I-AMMCHL		X
Ammonium sulphate	INS 357	Flv-4.1.7	COE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	Flv-4.1.7	COE-I-PHODIA		X
Thiamine hydrochloride	CAS 67-03-6	Flv-2.3.3	COE-I-THAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	Flv-2.3.2	COE-I-ACIGRA		X
Clarifying agents					
Proteins of plant origin from wheat		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from peas		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from potatoes		Flv-3.2.7	COE-I-PROVEG		X
Isinglass		Flv-3.2.1	COE-I-COLPOL		X
Gelatin	CAS 9000-70-8	Flv-3.2.1	COE-I-GLATI		X
Egg (albumen)	CAS 9006-59-1	Flv-3.2.1	COE-I-DEUALB		X
Casein (sodium caseinate)	CAS 9005-43-0	Flv-2.1.1, 3.2.1	COE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	Flv-2.1.1, 3.2.1	COE-I-POTCAS		X
Alginate acid	INS 460	Flv-3.2.1	COE-I-ALGIMC		X
Cellose	INS 460	Flv-2.3.2	COE-I-CELLUL		X
Chitin-glucan	CAS Chitin 1208-40-4 CAS Glucan 9040-22-9	Flv-3.2.1, 3.2.1.3, 3.4.17	COE-I-CHITGL		X
Chitosan	CAS 9002-76-4	Flv-3.2.1, 3.2.1.2, 3.4.18	COE-I-CHITOS		X
Diatomite	CAS 88035-54-9	Flv-2.1.1, 3.2.2	COE-I-DIATOM		X
Kaolin	CAS 1313-58-7	Flv-3.2.1	COE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	Flv-2.3.2	COE-I-CELLMIC		X
Perlite	CAS 13783-70-3	Flv-2.1.1, 3.2.2	COE-I-PERLIT		X
Potassium alginate	INS 402	Flv-4.1.8, 10.2	COE-I-POTALG		X
Calcium alginate	INS 402	Flv-4.1.8, 10.2	COE-I-ALGIMC		X
Colloidal silicon dioxide solution	INS 551	Flv-3.2.1, 3.2.4	COE-I-DIOSIL		X
Bentonites	INS 528	Flv-2.1.1, 3.2.1	COE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	Flv-3.4.9	COE-I-PVPP		X
Yeast protein extracts		Flv-2.1.1, 2.1.2, 3.2.1	COE-I-EPLYV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 406	Flv-3.3.1	COE-I-CMC	X	
Yeast mannoproteins		Flv-3.3.1	COE-I-MANPRO	X	
Gum arabic	INS 414	Flv-3.3.1	COE-I-GOMARA	X	
Copper sulphate, pentahydrate	CAS 7758-99-8	Flv-3.5.8	COE-I-CUSUL		X
Copper citrate	CAS 866-82-0	Flv-3.5.1	COE-I-CUCTP		X
Metatartaric acid	INS 353	Flv-3.3.7	COE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 336	Flv-3.3.1	COE-I-POTFER		X
Calcium phytate	CAS 2851-82-5	Flv-3.3.1	COE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	Flv-2.1.1, 3.4.15	COE-I-DLTHAP		X
Potassium D,L-tartrate		Flv-3.4.15	COE-I-POTTRAC		X
PVC/PPV copolymer	CAS 87802-40-5	Flv-2.1.1, 3.4.1	COE-I-PVPPVP		X
Enzymes					

Arabinoxylans	EC 3.2.1.19	Flv-2.1.4, 2.1.1, 3.2.1	COE-I-ACTARA		X
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Substance	INS or CAS No.	Code of Oenological Reference	Code for ref.	Additive	Processing aid
Acidity regulators					
Malic acid (DL-, L-)	INS 296	Flv-2.1.1.1, 3.1.1.1	COE-I-ACMAL	X	
Lactic acid	INS 270	Flv-2.1.1.1, 3.1.1.1	COE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	Flv-2.1.1.1, 3.1.1.1	COE-I-ITABAC	X	
Chloric acid, monohydrate	INS 330	Flv-3.1.1.1, 3.3.6, 3.3.1	COE-I-CTTACI	X	
Potassium L(+)-tartarate	INS 336	Flv-2.1.1.2, 3.1.1.2	COE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	Flv-2.1.1.2, 3.1.1.2	COE-I-POTBT		X
Calcium carbonate	INS 170	Flv-2.1.1.2, 3.1.1.2	COE-I-CALCAR		X
Calcium tartrate	INS 354	Flv-3.3.1.2	COE-I-CALTAR		X
Potassium hydrogen carbonate	INS 500i	Flv-2.1.1.2, 3.1.1.2	COE-I-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Erythorbic acid	INS 315	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Sorbic acid	INS 200	Flv-3.4.5	COE-I-SORACI	X	
Lysozyme	INS 105	Flv-3.4.12	COE-I-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	Flv-1.1.2, 2.1.3, 3.4.4	COE-I-SODIIO	X	
Potassium sorbate	INS 202	Flv-3.4.5	COE-I-POTOSOR	X	
Potassium hydrogen sulphate	INS 224	Flv-2.1.2	COE-I-POTBS	X	
Ammonium hydrogen sulphate	CAS 10532-30-0	Flv-1.1.2, 3.1.1	COE-I-AMMHYD	X	
Potassium antihydrogen sulphate	INS 224	Flv-1.1.2	COE-I-POTANH	X	
Sequestrants					
Oenological carbon	INS 153	Flv-2.1.10, 3.5.9	COE-I-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 580	Flv-4.1.8	COE-I-AMMCHL		X
Ammonium sulphate	INS 357	Flv-4.1.7	COE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	Flv-4.1.7	COE-I-PHODIA		X
Thiamine hydrochloride	CAS 67-03-6	Flv-2.3.3	COE-I-THAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	Flv-2.3.2	COE-I-ACIGRA		X
Clarifying agents					
Proteins of plant origin from wheat		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from peas		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from potatoes		Flv-3.2.7	COE-I-PROVEG		X
Isinglass		Flv-3.2.1	COE-I-COLPOL		X
Gelatin	CAS 9000-70-8	Flv-3.2.1	COE-I-GLATI		X
Egg (albumen)	CAS 9006-59-1	Flv-3.2.1	COE-I-DEUALB		X
Casein (sodium caseinate)	CAS 9005-43-0	Flv-2.1.10	COE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	Flv-2.1.10, 3.2.1	COE-I-POTCAS		X
Alginate acid	INS 400	Flv-3.2.1	COE-I-ALGIMAC		X
Celulose	INS 400	Flv-2.3.2	COE-I-CELLUL		X
Chitin-glucan	CAS Chitin 2388-40-4 CAS Glucan 9040-22-9	Flv-3.2.1, 3.2.1.3, 3.4.17	COE-I-CHITGL		X
Chitosan	CAS 9002-76-4	Flv-3.2.1, 3.2.1.2, 3.4.18	COE-I-CHITOS		X
Diatomite	CAS 88035-54-9	Flv-2.1.10, 3.2.2	COE-I-DIATOM		X
Kaolin	CAS 1313-58-7	Flv-3.2.1	COE-I-KAOLIN		X
Microcrystalline cellulose	INS 400	Flv-2.3.2	COE-I-CELLMIC		X
Perlite	CAS 13783-70-3	Flv-2.1.10, 3.2.2	COE-I-PERLIT		X
Potassium alginate	INS 402	Flv-4.1.8, 10.0	COE-I-POTALG		X
Calcium alginate	INS 402	Flv-4.1.8, 10.0	COE-I-ALGIAC		X
Colloidal silicon dioxide solution	INS 551	Flv-3.2.1, 3.2.4	COE-I-DIOSIL		X
Bentonites	INS 528	Flv-2.1.8, 3.3.5	COE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	Flv-3.4.9	COE-I-PVPP		X
Yeast protein extracts		Flv-2.1.24, 2.1.25, 3.2.14	COE-I-EPLYV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 406	Flv-3.3.14	COE-I-CMC	X	
Yeast mannoproteins		Flv-3.3.13	COE-I-MANPRO	X	
Gum arabic	INS 414	Flv-3.3.6	COE-I-GOMABA	X	
Copper sulphate, pentahydrate	CAS 7759-99-8	Flv-3.5.8	COE-I-CUSUL		X
Copper citrate	CAS 866-82-0	Flv-3.5.14	COE-I-CUCTP		X
Metatartaric acid	INS 353	Flv-3.3.7	COE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 336	Flv-3.3.1	COE-I-POTFER		X
Calcium phytate	CAS 2851-82-5	Flv-3.3.1	COE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	Flv-2.1.20, 3.4.15	COE-I-DLTRAP		X
Potassium D,L-tartrate		Flv-3.4.15	COE-I-POTRAC		X
PVCl/PVP copolymer	CAS 87802-40-5	Flv-2.1.20, 3.4.14	COE-I-PVPPVP		X
Enzymes					

Arabinoxylans	EC 3.2.1.19	Flv-2.1.4, 2.1.10, 3.2.8, 3.2.11	COE-I-ACTARA		X
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Substance	INS or CAS No.	Code of Oenological Reference	Code for ref.	Additive	Processing aid
Acidity regulators					
Malic acid (D,L-, L-)	INS 296	Flv 2.3.3.1, 3.1.1.1	COE-I-ACMAL	X	
Lactic acid	INS 270	Flv 2.3.3.1, 3.1.1.1	COE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	Flv 2.3.3.1, 3.1.1.1	COE-I-ITABAC	X	
Chloric acid, monohydrate	INS 330	Flv 3.1.1.1, 3.3.8, 3.3.1	COE-I-CTTACI	X	
Potassium L(+)-tartarate	INS 336	Flv 2.1.3.2.2, 3.1.2.2	COE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	Flv 2.1.3.2.2, 3.1.2.2	COE-I-POTBT		X
Calcium carbonate	INS 170	Flv 2.1.3.2.2, 3.1.2.2	COE-I-CALCAR		X
Calcium tartrate	INS 354	Flv 3.3.3.2	COE-I-CALTAR		X
Potassium hydrogen carbonate	INS 504i	Flv 2.1.3.2.2, 3.1.2.2	COE-I-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	Flv 1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Erythorbic acid	INS 315	Flv 1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Sorbic acid	INS 200	Flv 3.4.5	COE-I-SORACI	X	
Lysozyme	INS 185	Flv 3.4.32	COE-I-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	Flv 1.1.2, 2.1.3, 3.4.4	COE-I-SODIIO	X	
Potassium sorbate	INS 202	Flv 3.4.5	COE-I-POTOSOR	X	
Potassium hydrogen sulphate	INS 224	Flv 2.1.2	COE-I-POTBS	X	
Ammonium hydrogen sulphate	CAS 10535-10-0	Flv 1.1.2, 3.1.1	COE-I-AMMHD	X	
Potassium antimony sulphate	INS 224	Flv 1.1.2	COE-I-POTANH	X	
Sequestering agents					
Oenological carbon	INS 153	Flv 2.1.8, 3.5.9	COE-I-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 580	Flv 4.1.8	COE-I-AMMCHL		X
Ammonium sulphate	INS 357	Flv 4.1.7	COE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	Flv 4.1.7	COE-I-PHODIA		X
Thiamine hydrochloride	CAS 67-03-6	Flv 2.3.3	COE-I-THAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	Flv 2.3.2	COE-I-ACIGRA		X
Clarifying agents					
Proteins of plant origin from wheat		Flv 3.2.7	COE-I-PROVEG		X
Proteins of plant origin from peas		Flv 3.2.7	COE-I-PROVEG		X
Proteins of plant origin from potatoes		Flv 3.2.7	COE-I-PROVEG		X
Isinglass		Flv 3.2.1	COE-I-COLPOL		X
Gelatin	CAS 9000-70-8	Flv 3.2.1	COE-I-GLATI		X
Egg (albumen)	CAS 9006-59-1	Flv 3.2.1	COE-I-DEUALB		X
Casein (sodium caseinate)	CAS 9005-43-0	Flv 2.1.8	COE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	Flv 2.1.8, 3.2.1	COE-I-POTCAS		X
Alginate acid	INS 460	Flv 3.2.1	COE-I-ALGIMC		X
Celulose	INS 460	Flv 2.3.2	COE-I-CELLUL		X
Chitin-glucan	CAS Chitin 2388-40-4 CAS Glucan 9040-22-9	Flv 3.2.1, 3.2.1.3, 3.4.17	COE-I-CHITGL		X
Chitosan	CAS 9002-76-4	Flv 3.2.1, 3.2.1.2, 3.4.18	COE-I-CHITOS		X
Diatomite	CAS 88035-54-9	Flv 2.1.8, 3.2.2	COE-I-DIATOM		X
Kaolin	CAS 1313-58-7	Flv 3.2.1	COE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	Flv 2.3.2	COE-I-CELLMIC		X
Perlite	CAS 13783-70-3	Flv 2.1.8, 3.2.2	COE-I-PERLIT		X
Potassium alginate	INS 402	Flv 4.1.8, 4.2.5	COE-I-POTALG		X
Calcium alginate	INS 402	Flv 4.1.8, 4.2.5	COE-I-ALGIMC		X
Colloidal silicon dioxide solution	INS 551	Flv 3.2.1, 3.2.4	COE-I-DIOSIL		X
Bentonites	INS 528	Flv 2.1.8, 3.2.5	COE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	Flv 3.4.9	COE-I-PVPP		X
Yeast protein extracts		Flv 2.1.24, 2.1.25, 3.2.14	COE-I-EPLYV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 406	Flv 3.3.14	COE-I-CMC	X	
Yeast mannoproteins		Flv 3.3.13	COE-I-MANPRO	X	
Gum arabic	INS 414	Flv 3.3.6	COE-I-GOMARA	X	
Copper sulphate, pentahydrate	CAS 7759-99-8	Flv 3.5.8	COE-I-CUSUL		X
Copper citrate	CAS 866-82-0	Flv 3.5.14	COE-I-CUCTP		X
Metatartaric acid	INS 353	Flv 3.3.7	COE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 336	Flv 3.3.1	COE-I-POTFER		X
Calcium phytate	CAS 2851-82-5	Flv 3.3.1	COE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	Flv 2.1.2, 3.4.15	COE-I-DLTHAP		X
Potassium D,L-tartrate		Flv 3.4.15	COE-I-POTTRAC		X
PVCl/PVP copolymer	CAS 87865-40-5	Flv 2.1.20, 3.4.14	COE-I-PVPVP		X
Enzymes					

Arabinoxylans	EC 3.2.1.99	Flv 2.1.4, 2.1.18, 3.2.8, 3.2.11	COE-I-ACTARA		X
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Substance	INS or CAS No.	Code of Oenological Reference	Code for ref.	Additive	Processing aid
Acidity regulators					
Malic acid (DL-, L-)	INS 296	Flv-2.3.3.1, 3.1.1.1	COE-I-ACMAL	X	
Lactic acid	INS 270	Flv-2.3.3.1, 3.1.1.1	COE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	Flv-2.3.3.1, 3.1.1.1	COE-I-ITABAC	X	
Chloric acid, monohydrate	INS 330	Flv-3.1.1.1, 3.3.8, 3.3.1	COE-I-CTTACI	X	
Potassium L(+)-tartarate	INS 336	Flv-2.1.3.2.2, 3.1.2.2	COE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	Flv-2.1.3.2.2, 3.1.2.2	COE-I-POTBT		X
Calcium carbonate	INS 170	Flv-2.1.3.2.2, 3.1.2.2	COE-I-CALCAR		X
Calcium tartrate	INS 354	Flv-3.3.3.2	COE-I-CALTAR		X
Potassium hydrogen carbonate	INS 508i	Flv-2.1.3.2.2, 3.1.2.2	COE-I-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Erythorbic acid	INS 315	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Sorbic acid	INS 200	Flv-3.4.5	COE-I-SORACI	X	
Lysozyme	INS 185	Flv-3.4.32	COE-I-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	Flv-1.1.2, 2.1.3, 3.4.4	COE-I-SODIDY	X	
Potassium sorbate	INS 202	Flv-3.4.5	COE-I-POTOSOR	X	
Potassium hydrogen sulphate	INS 224	Flv-2.1.2	COE-I-POTBS	X	
Ammonium hydrogen sulphate	CAS 10535-10-0	Flv-1.1.2, 3.1.1	COE-I-AMMHDY	X	
Potassium antimony sulphate	INS 224	Flv-1.1.2	COE-I-POTANH	X	
Sequestering agents					
Oenological carbon	INS 153	Flv-2.1.8, 3.5.9	COE-I-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 580	Flv-4.1.8	COE-I-AMMCHL		X
Ammonium sulphate	INS 357	Flv-4.1.7	COE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	Flv-4.1.7	COE-I-PHODIA		X
Thiamine hydrochloride	CAS 67-03-6	Flv-2.5.3	COE-I-THAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	Flv-2.3.2	COE-I-ACIGRA		X
Clarifying agents					
Proteins of plant origin from wheat		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from peas		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from potatoes		Flv-3.2.7	COE-I-PROVEG		X
Isinglass		Flv-3.2.1	COE-I-COLPOL		X
Gelatin	CAS 9000-70-8	Flv-3.2.1	COE-I-GLATI		X
Egg (albumen)	CAS 9006-59-1	Flv-3.2.1	COE-I-DEUALB		X
Casein (sodium caseinate)	CAS 9005-43-0	Flv-2.1.8	COE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	Flv-2.1.8, 3.2.1	COE-I-POTCAS		X
Alginate acid	INS 460	Flv-3.2.1	COE-I-ALGIMAC		X
Celulose	INS 460	Flv-2.3.2	COE-I-CELLUL		X
Chitin-glucan	CAS Chitin 2388-40-4 CAS Glucan 9040-22-9	Flv-3.2.1, 3.2.1.3, 3.4.17	COE-I-CHITGL		X
Chitosan	CAS 9002-76-4	Flv-3.2.1, 3.2.1.2, 3.4.18	COE-I-CHITOS		X
Diatomite	CAS 68835-54-9	Flv-2.1.8, 3.2.2	COE-I-DIATOM		X
Kaolin	CAS 1313-58-7	Flv-3.2.1	COE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	Flv-2.3.2	COE-I-CELLMIC		X
Perlite	CAS 13783-70-3	Flv-2.1.8, 3.2.2	COE-I-PERLIT		X
Potassium alginate	INS 402	Flv-4.1.8, 10.9	COE-I-POTALG		X
Calcium alginate	INS 402	Flv-4.1.8, 10.9	COE-I-ALGIMAC		X
Colloidal silicon dioxide solution	INS 551	Flv-3.2.1, 3.2.4	COE-I-DIOSIL		X
Bentonites	INS 528	Flv-2.1.8, 3.2.5	COE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	Flv-3.4.9	COE-I-PVPP		X
Yeast protein extracts		Flv-2.1.24, 2.1.25, 3.2.14	COE-I-EPLYV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 406	Flv-3.3.14	COE-I-CMC	X	
Yeast mannoproteins		Flv-3.3.13	COE-I-MANPRO	X	
Gum arabic	INS 414	Flv-3.3.6	COE-I-GOMABA	X	
Copper sulphate, pentahydrate	CAS 7759-99-8	Flv-3.5.8	COE-I-CUSUL		X
Copper citrate	CAS 866-82-0	Flv-3.5.14	COE-I-CUCTP		X
Metatartaric acid	INS 353	Flv-3.3.7	COE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 336	Flv-3.3.1	COE-I-POTFER		X
Calcium phytate	CAS 24615-82-5	Flv-3.3.1	COE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	Flv-2.1.2, 3.4.15	COE-I-DLTRAP		X
Potassium D,L-tartrate		Flv-3.4.35	COE-I-POTTRAC		X
PVC/PPV copolymer	CAS 67865-40-5	Flv-2.1.20, 3.4.14	COE-I-PVPPVP		X
Enzymes					

Arabinoxylans	EC 3.2.1.99	Flv-2.1.4, 2.1.18, 3.2.8, 3.2.11	COE-I-ACTARA		X
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Substance	INS or CAS No.	Code of Oenological Reference	Code for ref.	Additive	Processing aid
Acidity regulators					
Malic acid (D,L-, L-)	INS 296	Flv-2.1.1.1, 3.1.1.1	COE-I-ACMAL	X	
Lactic acid	INS 270	Flv-2.1.1.1, 3.1.1.1	COE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	Flv-2.1.1.1, 3.1.1.1	COE-I-ITABAC	X	
Chloric acid, monohydrate	INS 330	Flv-3.1.1.1, 3.3.8, 3.3.1	COE-I-CTTACI	X	
Potassium L(+)-tartarate	INS 336	Flv-2.1.3.2, 3.1.2.2	COE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	Flv-2.1.3.2, 3.1.2.2	COE-I-POTBT		X
Calcium carbonate	INS 170	Flv-2.1.3.2, 3.1.2.2	COE-I-CALCAR		X
Calcium tartrate	INS 354	Flv-3.3.3.2	COE-I-CALTAR		X
Potassium hydrogen carbonate	INS 500i	Flv-2.1.3.2, 3.1.2.2	COE-I-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Erythorbic acid	INS 315	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Sorbic acid	INS 200	Flv-3.4.5	COE-I-SORACI	X	
Lysozyme	INS 105	Flv-3.4.3.2	COE-I-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	Flv-1.1.2, 2.1.3, 3.4.4	COE-I-SODIDY	X	
Potassium sorbate	INS 202	Flv-3.4.5	COE-I-POTOSOR	X	
Potassium hydrogen sulphate	INS 224	Flv-2.1.2	COE-I-POTBS	X	
Ammonium hydrogen sulphate	CAS 10532-30-0	Flv-1.1.2, 3.1.1	COE-I-AMMHDY	X	
Potassium antimony sulphate	INS 224	Flv-1.1.2	COE-I-POTANH	X	
Sequestrants					
Oenological carbon	INS 153	Flv-2.1.8, 3.5.9	COE-I-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 580	Flv-4.1.8	COE-I-AMMCHL		X
Ammonium sulphate	INS 357	Flv-4.1.7	COE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	Flv-4.1.7	COE-I-PHODIA		X
Thiamine hydrochloride	CAS 67-03-6	Flv-2.3.3	COE-I-THAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	Flv-2.3.2	COE-I-ACIGRA		X
Clarifying agents					
Proteins of plant origin from wheat		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from peas		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from potatoes		Flv-3.2.7	COE-I-PROVEG		X
Isinglass		Flv-3.2.1	COE-I-COLPOL		X
Gelatin	CAS 9000-70-8	Flv-3.2.1	COE-I-GLATI		X
Egg (albumen)	CAS 9006-59-1	Flv-3.2.1	COE-I-DEUALB		X
Casein (calcium caseinate)	CAS 9005-43-0	Flv-2.1.8	COE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	Flv-2.1.8, 3.2.1	COE-I-POTCAS		X
Alginate acid	INS 460	Flv-3.2.1	COE-I-ALGIMC		X
Celulose	INS 460	Flv-2.3.2	COE-I-CELLUL		X
Chitin-glucan	CAS Chitin 2388-40-4 CAS Glucan 9040-22-9	Flv-3.2.1, 3.2.1.3, 3.4.17	COE-I-CHITGL		X
Chitosan	CAS 9002-76-4	Flv-3.2.1, 3.2.1.2, 3.4.18	COE-I-CHITOS		X
Diatomite	CAS 88035-54-9	Flv-2.1.8, 3.2.2	COE-I-DIATOM		X
Kaolin	CAS 1332-58-7	Flv-3.2.1	COE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	Flv-2.3.2	COE-I-CELLMIC		X
Perlite	CAS 13783-70-3	Flv-2.1.8, 3.2.2	COE-I-PERLIT		X
Potassium alginate	INS 402	Flv-4.1.8, 4.0.9	COE-I-POTALG		X
Calcium alginate	INS 402	Flv-4.1.8, 4.0.9	COE-I-ALGIMC		X
Colloidal silicon dioxide solution	INS 553	Flv-3.2.1, 3.2.4	COE-I-DIOSIL		X
Bentonites	INS 528	Flv-2.1.8, 3.2.2	COE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	Flv-3.4.9	COE-I-PVPP		X
Yeast protein extracts		Flv-2.1.24, 2.1.25, 3.2.14	COE-I-EPLYV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 400	Flv-3.3.14	COE-I-CMC	X	
Yeast mannoproteins		Flv-3.3.13	COE-I-MANPRO	X	
Gum arabic	INS 414	Flv-3.3.6	COE-I-GOMABA	X	
Copper sulphate, pentahydrate	CAS 7758-99-8	Flv-3.5.8	COE-I-CUSUL		X
Copper citrate	CAS 866-82-0	Flv-3.5.14	COE-I-CUUCT		X
Metatartaric acid	INS 353	Flv-3.3.7	COE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 336	Flv-3.3.1	COE-I-POTFER		X
Calcium phytate	CAS 2805-82-5	Flv-3.3.1	COE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	Flv-2.1.2, 3.4.15	COE-I-DLTRAP		X
Potassium D,L-tartrate		Flv-3.4.15	COE-I-POTTRAC		X
PVCl/PVP copolymer	CAS 87862-40-5	Flv-2.1.20, 3.4.14	COE-I-PVPPVP		X
Enzymes					

Arabinoxylans	EC 3.2.1.99	Flv-2.1.4, 2.1.18, 3.2.8, 3.2.11	COE-I-ACTARA		X
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Substance	INS or CAS No.	Code of Oenological Reference	Code for ref.	Additive	Processing aid
Acidity regulators					
Malic acid (D,L-, L-)	INS 296	Flv-2.1.1.1, 3.1.1.1	COE-I-ACMAL	X	
Lactic acid	INS 270	Flv-2.1.1.1, 3.1.1.1	COE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	Flv-2.1.1.1, 3.1.1.1	COE-I-ITABAC	X	
Chloric acid, monohydrate	INS 330	Flv-3.1.1.1, 3.3.8, 3.3.1	COE-I-CTTACI	X	
Potassium L(+)-tartarate	INS 336	Flv-2.1.1.2, 3.1.1.2	COE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	Flv-2.1.1.2, 3.1.1.2	COE-I-POTBT		X
Calcium carbonate	INS 170	Flv-2.1.1.2, 3.1.1.2	COE-I-CALCAR		X
Calcium tartrate	INS 354	Flv-3.3.1.2	COE-I-CALTAR		X
Potassium hydrogen carbonate	INS 501a	Flv-2.1.1.2, 3.1.1.2	COE-I-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Erythorbic acid	INS 315	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Sorbic acid	INS 200	Flv-3.4.5	COE-I-SORACI	X	
Lysozyme	INS 185	Flv-3.4.12	COE-I-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	Flv-1.1.2, 2.1.3, 3.4.4	COE-I-SODIIO	X	
Potassium sorbate	INS 202	Flv-3.4.5	COE-I-POTOSOR	X	
Potassium hydrogen sulphate	INS 224	Flv-2.1.2	COE-I-POTBS	X	
Ammonium hydrogen sulphate	CAS 10535-10-0	Flv-1.1.2, 3.1.1	COE-I-AMMHD	X	
Potassium antihydrogen sulphate	INS 224	Flv-1.1.2	COE-I-POTASH	X	
Sequestrants					
Oenological carbon	INS 153	Flv-2.1.1, 3.5.9	COE-I-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 580	Flv-4.1.8	COE-I-AMMCHL		X
Ammonium sulphate	INS 357	Flv-4.1.7	COE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	Flv-4.1.7	COE-I-PHODIA		X
Thiamine hydrochloride	CAS 67-03-6	Flv-2.3.3	COE-I-THAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	Flv-2.3.2	COE-I-ACIGRA		X
Clarifying agents					
Proteins of plant origin from wheat		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from peas		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from potatoes		Flv-3.2.7	COE-I-PROVEG		X
Isinglass		Flv-3.2.1	COE-I-COLPOL		X
Gelatin	CAS 9000-70-8	Flv-3.2.1	COE-I-GLATI		X
Egg (albumen)	CAS 9006-59-1	Flv-3.2.1	COE-I-DEUALB		X
Casein (sodium caseinate)	CAS 9005-43-0	Flv-2.1.1, 3.2.1	COE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	Flv-2.1.1, 3.2.1	COE-I-POTCAS		X
Alginate acid	INS 460	Flv-3.2.1	COE-I-ALGIMC		X
Cellose	INS 460	Flv-2.3.2	COE-I-CELLUL		X
Chitin-glucan	CAS Chitin 2388-40-4 CAS Glucan 9040-22-9	Flv-3.2.1, 3.2.1.3, 3.4.17	COE-I-CHITGL		X
Chitosan	CAS 9002-76-4	Flv-3.2.1, 3.2.1.2, 3.4.18	COE-I-CHITOS		X
Diatomite	CAS 88035-54-9	Flv-2.1.1, 3.2.2	COE-I-DIATOM		X
Kaolin	CAS 1313-58-7	Flv-3.2.1	COE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	Flv-2.3.2	COE-I-CELLMIC		X
Perlite	CAS 13783-70-3	Flv-2.1.1, 3.2.2	COE-I-PERLIT		X
Potassium alginate	INS 402	Flv-4.1.8, 10.0	COE-I-POTALG		X
Calcium alginate	INS 402	Flv-4.1.8, 10.0	COE-I-ALGIMC		X
Colloidal silicon dioxide solution	INS 551	Flv-3.2.1, 3.2.4	COE-I-DIOSIL		X
Bentonites	INS 528	Flv-2.1.1, 3.2.1	COE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	Flv-3.4.9	COE-I-PVPP		X
Yeast protein extracts		Flv-2.1.1, 2.1.2, 3.2.1	COE-I-EPLYV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 400	Flv-3.3.14	COE-I-CMC	X	
Yeast mannoproteins		Flv-3.3.13	COE-I-MANPRO	X	
Gum arabic	INS 414	Flv-3.3.6	COE-I-GOMABA	X	
Copper sulphate, pentahydrate	CAS 7759-99-8	Flv-3.5.8	COE-I-CUSUL		X
Copper citrate	CAS 866-82-0	Flv-3.5.14	COE-I-CUCTP		X
Metatartaric acid	INS 353	Flv-3.3.7	COE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 336	Flv-3.3.1	COE-I-POTFER		X
Calcium phytate	CAS 2805-82-5	Flv-3.3.1	COE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	Flv-2.1.1, 3.4.15	COE-I-DLTRAP		X
Potassium D,L-tartrate		Flv-3.4.15	COE-I-POTTRAC		X
PVC/PPV copolymer	CAS 87805-40-5	Flv-2.1.1, 3.4.14	COE-I-PVPPVP		X
Enzymes					

Arabinoxylans	EC 3.2.1.19	Flv-2.1.4, 2.1.1, 3.2.1, 3.2.1	COE-I-ACTARA		X
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Substance	INS or CAS No.	Code of Oenological Reference	Code for ref.	Additive	Processing aid
Acidity regulators					
Malic acid (D,L-, L-)	INS 296	Flv-2.3.1.1, 3.1.1.1	COE-I-ACMAL	X	
Lactic acid	INS 270	Flv-2.3.1.1, 3.1.1.1	COE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	Flv-2.3.1.1, 3.1.1.1	COE-I-ITABAC	X	
Chloric acid, monohydrate	INS 330	Flv-3.1.1.1, 3.3.8, 3.3.1	COE-I-CTTACI	X	
Potassium L(+)-tartarate	INS 336	Flv-2.1.3.2.2, 3.1.2.2	COE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	Flv-2.1.3.2.2, 3.1.2.2	COE-I-POTBT		X
Calcium carbonate	INS 170	Flv-2.1.3.2.2, 3.1.2.2	COE-I-CALCAR		X
Calcium tartrate	INS 354	Flv-3.3.3.2	COE-I-CALTAR		X
Potassium hydrogen carbonate	INS 501a	Flv-2.1.3.2.2, 3.1.2.2	COE-I-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Erythorbic acid	INS 315	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Sorbic acid	INS 200	Flv-3.4.5	COE-I-SORACI	X	
Lysozyme	INS 185	Flv-3.4.32	COE-I-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	Flv-1.1.2, 2.1.3, 3.4.4	COE-I-SODIIO	X	
Potassium sorbate	INS 202	Flv-3.4.5	COE-I-POTOSOR	X	
Potassium hydrogen sulphate	INS 224	Flv-2.1.2	COE-I-POTBS	X	
Ammonium hydrogen sulphate	CAS 10535-10-0	Flv-1.1.2, 3.1.1	COE-I-AMMHD	X	
Potassium antihydrogen sulphate	INS 224	Flv-1.1.2	COE-I-POTASH	X	
Sequestrants					
Oenological carbon	INS 153	Flv-2.1.8, 3.5.9	COE-I-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 580	Flv-4.1.8	COE-I-AMMCHL	X	
Ammonium sulphate	INS 357	Flv-4.1.7	COE-I-AMMSUL	X	
Diammonium hydrogen phosphate	INS 342	Flv-4.1.7	COE-I-PHODIA	X	
Thiamine hydrochloride	CAS 67-03-6	Flv-2.3.3	COE-I-THAMIN	X	
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	Flv-2.3.2	COE-I-ACIGRA		X
Clarifying agents					
Proteins of plant origin from wheat		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from peas		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from potatoes		Flv-3.2.7	COE-I-PROVEG		X
Isinglass		Flv-3.2.1	COE-I-COLPOL		X
Gelatin	CAS 9000-70-8	Flv-3.2.1	COE-I-GLATI		X
Egg (albumen)	CAS 9006-59-1	Flv-3.2.1	COE-I-DEUALB		X
Casein (sodium caseinate)	CAS 9005-43-0	Flv-2.1.8	COE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	Flv-2.1.8, 3.2.1	COE-I-POTCAS		X
Alginate acid	INS 460	Flv-3.2.1	COE-I-ALGIMAC		X
Cellose	INS 460	Flv-2.3.2	COE-I-CELLUL		X
Chitin-glucan	CAS Chitin 2388-40-4 CAS Glucan 9040-22-9	Flv-3.2.1, 3.2.1.3, 3.4.17	COE-I-CHITGL		X
Chitosan	CAS 9002-76-4	Flv-3.2.1, 3.2.1.2, 3.4.18	COE-I-CHITOS		X
Diatomite	CAS 88035-54-9	Flv-2.1.8, 3.2.2	COE-I-DIATOM		X
Kaolin	CAS 1313-58-7	Flv-3.2.1	COE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	Flv-2.3.2	COE-I-CELLMIC		X
Perlite	CAS 13783-70-3	Flv-2.1.8, 3.2.2	COE-I-PERLIT		X
Potassium alginate	INS 402	Flv-4.1.8, 4.0.9	COE-I-POTALG		X
Calcium alginate	INS 402	Flv-4.1.8, 4.0.9	COE-I-ALGIMAC		X
Colloidal silicon dioxide solution	INS 551	Flv-3.2.1, 3.2.4	COE-I-DIOSIL		X
Bentonites	INS 528	Flv-2.1.8, 3.3.3	COE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	Flv-3.4.9	COE-I-PVPP		X
Yeast protein extracts		Flv-2.1.24, 2.1.25, 3.2.14	COE-I-EPLYV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 406	Flv-3.3.14	COE-I-CMC	X	
Yeast mannoproteins		Flv-3.3.13	COE-I-MANPRO	X	
Gum arabic	INS 414	Flv-3.3.6	COE-I-GOMARA	X	
Copper sulphate, pentahydrate	CAS 7758-99-8	Flv-3.5.8	COE-I-CUSUL		X
Copper citrate	CAS 866-82-0	Flv-3.5.14	COE-I-CUUCT		X
Metatartaric acid	INS 353	Flv-3.3.7	COE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 336	Flv-3.3.1	COE-I-POTFER		X
Calcium phytate	CAS 24815-82-5	Flv-3.3.1	COE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	Flv-2.1.2, 3.4.15	COE-I-DLTHAP		X
Potassium D,L-tartrate		Flv-3.4.35	COE-I-POTTRAC		X
PVC/PPV copolymer	CAS 87865-40-5	Flv-2.1.20, 3.4.14	COE-I-PVPPVP		X
Enzymes					

Arabinoxylans	EC 3.2.1.99	Flv-2.1.4, 2.1.18, 3.2.8, 3.2.11	COE-I-ACTARA		X
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Substance	INS or CAS No.	Code of Oenological Reference	Code for ref.	Additive	Processing aid
Acidity regulators					
Malic acid (DL-, L-)	INS 296	Flv-2.1.1.1, 3.1.1.1	COE-I-ACMAL	X	
Lactic acid	INS 270	Flv-2.1.1.1, 3.1.1.1	COE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	Flv-2.1.1.1, 3.1.1.1	COE-I-ITABAC	X	
Chloric acid, monohydrate	INS 330	Flv-3.1.1.1, 3.3.8, 3.3.1	COE-I-CTTACI	X	
Potassium L(+)-tartarate	INS 336	Flv-2.1.1.2, 3.1.1.2	COE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	Flv-2.1.1.2, 3.1.1.2	COE-I-POTBT		X
Calcium carbonate	INS 170	Flv-2.1.1.2, 3.1.1.2	COE-I-CALCAR		X
Calcium tartrate	INS 354	Flv-3.3.1.2	COE-I-CALTAR		X
Potassium hydrogen carbonate	INS 501a	Flv-2.1.1.2, 3.1.1.2	COE-I-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Erythorbic acid	INS 315	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Sorbic acid	INS 200	Flv-3.4.5	COE-I-SORACI	X	
Lysozyme	INS 185	Flv-3.4.12	COE-I-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	Flv-1.1.2, 2.1.3, 3.4.4	COE-I-SODIDY	X	
Potassium sorbate	INS 202	Flv-3.4.5	COE-I-POTOSOR	X	
Potassium hydrogen sulphate	INS 224	Flv-2.1.2	COE-I-POTBS	X	
Ammonium hydrogen sulphate	CAS 10535-10-0	Flv-1.1.2, 3.1.1	COE-I-AMMHDY	X	
Potassium antihydrogen sulphate	INS 224	Flv-1.1.2	COE-I-POTASH	X	
Sequestrants					
Oenological carbon	INS 153	Flv-2.1.1, 3.5.9	COE-I-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 580	Flv-4.1.8	COE-I-AMMCHL		X
Ammonium sulphate	INS 357	Flv-4.1.7	COE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	Flv-4.1.7	COE-I-PHODIA		X
Thiamine hydrochloride	CAS 67-03-6	Flv-2.3.3	COE-I-THAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	Flv-2.3.2	COE-I-ACIGRA		X
Clarifying agents					
Proteins of plant origin from wheat		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from peas		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from potatoes		Flv-3.2.7	COE-I-PROVEG		X
Isinglass		Flv-3.2.1	COE-I-COLPOL		X
Gelatin	CAS 9000-70-8	Flv-3.2.1	COE-I-GLATI		X
Egg (albumen)	CAS 9006-59-1	Flv-3.2.1	COE-I-DEUALB		X
Casein (sodium caseinate)	CAS 9005-43-0	Flv-2.1.1, 3.2.1	COE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	Flv-2.1.1, 3.2.1	COE-I-POTCAS		X
Alginate acid	INS 460	Flv-3.2.1	COE-I-ALGIMAC		X
Cellose	INS 460	Flv-2.3.2	COE-I-CELLUL		X
Chitin-glucan	CAS Chitin 1208-40-4 CAS Glucan 9040-22-9	Flv-3.2.1, 3.2.1.3, 3.4.17	COE-I-CHITGL		X
Chitosan	CAS 9002-76-4	Flv-3.2.1, 3.2.1.2, 3.4.18	COE-I-CHITOS		X
Diatomite	CAS 68835-54-9	Flv-2.1.1, 3.2.2	COE-I-DIATOM		X
Kaolin	CAS 1313-58-7	Flv-3.2.1	COE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	Flv-2.3.2	COE-I-CELLMIC		X
Perlite	CAS 13783-70-3	Flv-2.1.1, 3.2.2	COE-I-PERLIT		X
Potassium alginate	INS 402	Flv-4.1.8, 10.0	COE-I-POTALG		X
Calcium alginate	INS 402	Flv-4.1.8, 10.0	COE-I-ALGIMAC		X
Colloidal silicon dioxide solution	INS 551	Flv-3.2.1, 3.2.4	COE-I-DIOSIL		X
Bentonites	INS 528	Flv-2.1.1, 3.2.1	COE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	Flv-3.4.9	COE-I-PVPP		X
Yeast protein extracts		Flv-2.1.1, 2.1.2, 3.2.1	COE-I-EPLYV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 400	Flv-3.3.14	COE-I-CMC	X	
Yeast mannoproteins		Flv-3.3.13	COE-I-MANPRO	X	
Gum arabic	INS 414	Flv-3.3.6	COE-I-GOMABA	X	
Copper sulphate, pentahydrate	CAS 7758-99-8	Flv-3.5.8	COE-I-CUSUL		X
Copper citrate	CAS 866-82-0	Flv-3.5.14	COE-I-CUCTP		X
Metatartaric acid	INS 353	Flv-3.3.7	COE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 336	Flv-3.3.1	COE-I-POTFER		X
Calcium phytate	CAS 2851-82-5	Flv-3.3.1	COE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	Flv-2.1.1, 3.4.15	COE-I-DLTHAP		X
Potassium D,L-tartrate		Flv-3.4.15	COE-I-POTTRAC		X
PVC/PPV copolymer	CAS 67801-40-5	Flv-2.1.1, 3.4.14	COE-I-PVPPVP		X
Enzymes					

Arabinoxylans	EC 3.2.1.19	Flv-2.1.4, 2.1.1, 3.2.1, 3.2.1	COE-I-ACTARA		X
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Substance	INS or CAS No.	Code of Oenological Reference	Code for ref.	Additive	Processing aid
Acidity regulators					
Malic acid (D,L-, L-)	INS 296	Flv-2.3.3.1, 3.1.1.1	COE-I-ACMAL	X	
Lactic acid	INS 270	Flv-2.3.3.1, 3.1.1.1	COE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	Flv-2.3.3.1, 3.1.1.1	COE-I-ITABAC	X	
Chloric acid, monohydrate	INS 330	Flv-3.1.1.1, 3.3.8, 3.3.1	COE-I-CTTACI	X	
Potassium L(+)-tartarate	INS 336	Flv-2.1.3.2.2, 3.1.2.2	COE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	Flv-2.1.3.2.2, 3.1.2.2	COE-I-POTBT		X
Calcium carbonate	INS 170	Flv-2.1.3.2.2, 3.1.2.2	COE-I-CALCAR		X
Calcium tartrate	INS 354	Flv-3.3.3.2	COE-I-CALTAR		X
Potassium hydrogen carbonate	INS 504i	Flv-2.1.3.2.2, 3.1.2.2	COE-I-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Erythorbic acid	INS 315	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Sorbic acid	INS 200	Flv-3.4.5	COE-I-SORACI	X	
Lysozyme	INS 185	Flv-3.4.32	COE-I-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	Flv-1.1.2, 2.1.3, 3.4.4	COE-I-SODIIO	X	
Potassium sorbate	INS 202	Flv-3.4.5	COE-I-POTOSOR	X	
Potassium hydrogen sulphate	INS 224	Flv-2.1.2	COE-I-POTBS	X	
Ammonium hydrogen sulphate	CAS 10535-10-0	Flv-1.1.2, 3.1.1	COE-I-AMMHD	X	
Potassium antihydrogen sulphate	INS 224	Flv-1.1.2	COE-I-POTASH	X	
Sequestrants					
Oenological carbon	INS 153	Flv-2.1.8, 3.5.9	COE-I-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 580	Flv-4.1.8	COE-I-AMMCHL		X
Ammonium sulphate	INS 357	Flv-4.1.7	COE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	Flv-4.1.7	COE-I-PHODIA		X
Thiamine hydrochloride	CAS 67-03-6	Flv-2.3.3	COE-I-THAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	Flv-2.3.2	COE-I-ACIGRA		X
Clarifying agents					
Proteins of plant origin from wheat		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from peas		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from potatoes		Flv-3.2.7	COE-I-PROVEG		X
Isinglass		Flv-3.2.1	COE-I-COLPOL		X
Gelatin	CAS 9000-70-8	Flv-3.2.1	COE-I-GLATI		X
Egg (albumen)	CAS 9006-59-1	Flv-3.2.1	COE-I-DEUALB		X
Casein (sodium caseinate)	CAS 9005-43-0	Flv-2.1.8	COE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	Flv-2.1.8, 3.2.1	COE-I-POTCAS		X
Alginate acid	INS 460	Flv-3.2.1	COE-I-ALGIMC		X
Celulose	INS 460	Flv-2.3.2	COE-I-CELLUL		X
Chitin-glucan	CAS Chitin 2388-40-4 CAS 343 Glucan 9040-22-9	Flv-3.2.1, 3.2.1.3, 3.4.17	COE-I-CHITGL		X
Chitosan	CAS 9002-76-4	Flv-3.2.1, 3.2.1.2, 3.4.18	COE-I-CHITOS		X
Diatomite	CAS 88035-54-9	Flv-2.1.8, 3.2.2	COE-I-DIATOM		X
Kaolin	CAS 1313-58-7	Flv-3.2.1	COE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	Flv-2.3.2	COE-I-CELLMIC		X
Perlite	CAS 13783-70-3	Flv-2.1.8, 3.2.2	COE-I-PERLIT		X
Potassium alginate	INS 402	Flv-4.1.8, 3.2.2	COE-I-POTALG		X
Calcium alginate	INS 402	Flv-4.1.8, 3.2.2	COE-I-ALGIMC		X
Colloidal silicon dioxide solution	INS 553	Flv-3.2.1, 3.2.4	COE-I-DIOSIL		X
Bentonites	INS 528	Flv-2.1.8, 3.2.2	COE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	Flv-3.4.9	COE-I-PVPP		X
Yeast protein extracts		Flv-2.1.24, 2.1.25, 3.2.14	COE-I-EPLYV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 406	Flv-3.3.14	COE-I-CMC	X	
Yeast mannoproteins		Flv-3.3.13	COE-I-MANPRO	X	
Gum arabic	INS 414	Flv-3.3.6	COE-I-GOMARA	X	
Copper sulphate, pentahydrate	CAS 7758-99-8	Flv-3.5.8	COE-I-CUSUL		X
Copper citrate	CAS 866-82-0	Flv-3.5.14	COE-I-CUICIT		X
Metatartaric acid	INS 353	Flv-3.3.7	COE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 336	Flv-3.3.1	COE-I-POTFER		X
Calcium phytate	CAS 2851-82-5	Flv-3.3.1	COE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	Flv-2.1.2, 3.4.15	COE-I-DLTAAR		X
Potassium D,L-tartrate		Flv-3.4.35	COE-I-POTTRAC		X
PVC/PPV copolymer	CAS 87803-40-5	Flv-2.1.20, 3.4.14	COE-I-PVPPVP		X
Enzymes					

Arabinoxylans	EC 3.2.1.99	Flv-2.1.4, 2.1.18, 3.2.8, 3.2.11	COE-I-ACTARA		X
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Substance	INS or CAS No.	Code of Oenological Reference	Code for ref.	Additive	Processing aid
Acidity regulators					
Malic acid (DL-, L-)	INS 296	Flv 2.1.1.1, 3.1.1.1	COE-I-ACMAL	X	
Lactic acid	INS 270	Flv 2.1.1.1, 3.1.1.1	COE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	Flv 2.1.1.1, 3.1.1.1	COE-I-ITABAC	X	
Chloric acid, monohydrate	INS 330	Flv 3.1.1.1, 3.3.8, 3.3.1	COE-I-CTTACI	X	
Potassium L(+)-tartarate	INS 336	Flv 2.1.1.2, 3.1.1.2	COE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	Flv 2.1.1.2, 3.1.1.2	COE-I-POTBT		X
Calcium carbonate	INS 170	Flv 2.1.1.2, 3.1.1.2	COE-I-CALCAR		X
Calcium tartrate	INS 354	Flv 3.3.1.2	COE-I-CALTAR		X
Potassium hydrogen carbonate	INS 501a	Flv 2.1.1.2, 3.1.1.2	COE-I-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	Flv 1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Erythorbic acid	INS 315	Flv 1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Sorbic acid	INS 200	Flv 3.4.5	COE-I-SORACI	X	
Lysozyme	INS 185	Flv 3.4.12	COE-I-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	Flv 1.1.2, 2.1.3, 3.4.4	COE-I-SODIIO	X	
Potassium sorbate	INS 202	Flv 3.4.5	COE-I-POTOSOR	X	
Potassium hydrogen sulphate	INS 224	Flv 2.1.2	COE-I-POTBS	X	
Ammonium hydrogen sulphate	CAS 10535-10-0	Flv 1.1.2, 3.1.1	COE-I-AMMHD	X	
Potassium antihydrogen sulphate	INS 224	Flv 1.1.2	COE-I-POTASH	X	
Sequestrants					
Oenological carbon	INS 153	Flv 2.1.8, 3.5.9	COE-I-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 580	Flv 4.1.8	COE-I-AMMCHL		X
Ammonium sulphate	INS 357	Flv 4.1.7	COE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	Flv 4.1.7	COE-I-PHODIA		X
Thiamine hydrochloride	CAS 67-03-6	Flv 2.3.3	COE-I-THAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	Flv 2.3.2	COE-I-ACIGRA		X
Clarifying agents					
Proteins of plant origin from wheat		Flv 3.2.7	COE-I-PROVEG		X
Proteins of plant origin from peas		Flv 3.2.7	COE-I-PROVEG		X
Proteins of plant origin from potatoes		Flv 3.2.7	COE-I-PROVEG		X
Isinglass		Flv 3.2.1	COE-I-COLPOL		X
Gelatin	CAS 9000-70-8	Flv 3.2.1	COE-I-GLATI		X
Egg (albumen)	CAS 9006-59-1	Flv 3.2.1	COE-I-DEUALB		X
Casein (sodium caseinate)	CAS 9005-43-0	Flv 2.1.8	COE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	Flv 2.1.8, 3.2.1	COE-I-POTCAS		X
Alginate acid	INS 460	Flv 3.2.1	COE-I-ALGIMAC		X
Celulose	INS 460	Flv 2.3.2	COE-I-CELLUL		X
Chitin-glucan	CAS Chitin 2388-40-4 CAS Glucan 9040-22-9	Flv 3.2.1, 3.2.1.3, 3.4.17	COE-I-CHITGL		X
Chitosan	CAS 9002-76-4	Flv 3.2.1, 3.2.1.2, 3.4.18	COE-I-CHITOS		X
Diatomite	CAS 88035-54-9	Flv 2.1.8, 3.2.2	COE-I-DIATOM		X
Kaolin	CAS 1313-58-7	Flv 3.2.1	COE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	Flv 2.3.2	COE-I-CELLMIC		X
Perlite	CAS 13783-70-3	Flv 2.1.8, 3.2.2	COE-I-PERLIT		X
Potassium alginate	INS 402	Flv 4.1.8, 4.2.5	COE-I-POTALG		X
Calcium alginate	INS 402	Flv 4.1.8, 4.2.5	COE-I-ALGIMAC		X
Colloidal silicon dioxide solution	INS 551	Flv 3.2.1, 3.2.4	COE-I-DIOSIL		X
Bentonites	INS 528	Flv 2.1.8, 3.2.5	COE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	Flv 3.4.9	COE-I-PVPP		X
Yeast protein extracts		Flv 2.1.24, 2.1.25, 3.2.14	COE-I-EPLYV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 406	Flv 3.3.14	COE-I-CMC	X	
Yeast mannoproteins		Flv 3.3.13	COE-I-MANPRO	X	
Gum arabic	INS 414	Flv 3.3.6	COE-I-GOMABA	X	
Copper sulphate, pentahydrate	CAS 7759-99-8	Flv 3.5.8	COE-I-CUSUL		X
Copper citrate	CAS 866-82-0	Flv 3.5.14	COE-I-CUUCT		X
Metatartaric acid	INS 353	Flv 3.3.7	COE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 336	Flv 3.3.1	COE-I-POTFER		X
Calcium phytate	CAS 2851-82-5	Flv 3.3.1	COE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	Flv 2.1.2, 3.4.15	COE-I-DLTRAP		X
Potassium D,L-tartrate		Flv 3.4.15	COE-I-POTTRAC		X
PVC/PPV copolymer	CAS 87865-40-5	Flv 2.1.20, 3.4.14	COE-I-PVPPVP		X
Enzymes					

Arabinoxylans	EC 3.2.1.19	Flv 2.1.4, 2.1.18, 3.2.8, 3.2.11	COE-I-ACTARA		X
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Substance	INS or CAS No.	Code of Oenological Reference	Code for ref.	Additive	Processing aid
Acidity regulators					
Malic acid (D,L-, L-)	INS 296	Flv-2.1.1.1, 3.1.1.1	COE-I-ACMAL	X	
Lactic acid	INS 270	Flv-2.1.1.1, 3.1.1.1	COE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	Flv-2.1.1.1, 3.1.1.1	COE-I-ITABAC	X	
Chloric acid, monohydrate	INS 330	Flv-3.1.1.1, 3.3.6, 3.3.1	COE-I-CTTACI	X	
Potassium L(+)-tartarate	INS 336	Flv-2.1.1.2, 3.1.1.2	COE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	Flv-2.1.1.2, 3.1.1.2	COE-I-POTBT		X
Calcium carbonate	INS 170	Flv-2.1.1.2, 3.1.1.2	COE-I-CALCAR		X
Calcium tartrate	INS 354	Flv-3.3.1.2	COE-I-CALTAR		X
Potassium hydrogen carbonate	INS 501a	Flv-2.1.1.2, 3.1.1.2	COE-I-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Erythorbic acid	INS 315	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Sorbic acid	INS 200	Flv-3.4.5	COE-I-SORACI	X	
Lysozyme	INS 185	Flv-3.4.12	COE-I-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	Flv-1.1.2, 2.1.3, 3.4.4	COE-I-SODIDY	X	
Potassium sorbate	INS 202	Flv-3.4.5	COE-I-POTOSOR	X	
Potassium hydrogen sulphate	INS 224	Flv-2.1.2	COE-I-POTBS	X	
Ammonium hydrogen sulphate	CAS 10535-10-0	Flv-1.1.2, 3.1.1	COE-I-AMMHD	X	
Potassium antimony sulphate	INS 224	Flv-1.1.2	COE-I-POTANH	X	
Sequestrants					
Oenological carbon	INS 153	Flv-2.1.1, 3.5.9	COE-I-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 580	Flv-4.1.8	COE-I-AMMCHL		X
Ammonium sulphate	INS 357	Flv-4.1.7	COE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	Flv-4.1.7	COE-I-PHODIA		X
Thiamine hydrochloride	CAS 67-03-6	Flv-2.3.3	COE-I-THAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	Flv-2.3.2	COE-I-ACIGRA		X
Clarifying agents					
Proteins of plant origin from wheat		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from peas		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from potatoes		Flv-3.2.7	COE-I-PROVEG		X
Isinglass		Flv-3.2.1	COE-I-COLPOL		X
Gelatin	CAS 9000-70-8	Flv-3.2.1	COE-I-GLATI		X
Egg (albumen)	CAS 9006-59-1	Flv-3.2.1	COE-I-DEUALB		X
Casein (calcium caseinate)	CAS 9005-43-0	Flv-2.1.1, 3.2.1	COE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	Flv-2.1.1, 3.2.1	COE-I-POTCAS		X
Alginate acid	INS 460	Flv-3.2.1	COE-I-ALGIMC		X
Cellose	INS 460	Flv-2.3.2	COE-I-CELLUL		X
Chitin-glucan	CAS Chitin 2388-40-4 CAS Glucan 9040-22-9	Flv-3.2.1, 3.2.1.3, 3.4.17	COE-I-CHITGL		X
Chitosan	CAS 9002-76-4	Flv-3.2.1, 3.2.1.2, 3.4.18	COE-I-CHITOS		X
Diatomite	CAS 88035-54-9	Flv-2.1.1, 3.2.2	COE-I-DIATOM		X
Kaolin	CAS 1313-58-7	Flv-3.2.1	COE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	Flv-2.3.2	COE-I-CELLMIC		X
Perlite	CAS 13783-70-3	Flv-2.1.1, 3.2.2	COE-I-PERLIT		X
Potassium alginate	INS 402	Flv-4.1.8, 4.0.9	COE-I-POTALG		X
Calcium alginate	INS 402	Flv-4.1.8, 4.0.9	COE-I-ALGIMC		X
Colloidal silicon dioxide solution	INS 551	Flv-3.2.1, 3.2.4	COE-I-DIOSIL		X
Bentonites	INS 528	Flv-2.1.1, 3.2.1	COE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	Flv-3.4.9	COE-I-PVPP		X
Yeast protein extracts		Flv-2.1.1, 2.1.2, 3.2.1	COE-I-EPLYV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 406	Flv-3.3.1	COE-I-CMC	X	
Yeast mannoproteins		Flv-3.3.1	COE-I-MANPRO	X	
Gum arabic	INS 414	Flv-3.3.6	COE-I-GOMARA	X	
Copper sulphate, pentahydrate	CAS 7758-99-8	Flv-3.5.8	COE-I-CUSUL		X
Copper citrate	CAS 866-82-0	Flv-3.5.1	COE-I-CUCTP		X
Metatartaric acid	INS 353	Flv-3.3.7	COE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 336	Flv-3.3.1	COE-I-POTFER		X
Calcium phytate	CAS 2805-82-5	Flv-3.3.1	COE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	Flv-2.1.1, 3.4.15	COE-I-DLTRAP		X
Potassium D,L-tartrate		Flv-3.4.15	COE-I-POTTRAC		X
PVC/PPV copolymer	CAS 87805-40-5	Flv-2.1.1, 3.4.1	COE-I-PVPPVP		X
Enzymes					

Arabinoxylans	EC 3.2.1.19	Flv-2.1.4, 2.1.1, 3.2.1	COE-I-ACTARA		X
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Substance	INS or CAS No.	Code of Oenological Reference	Code for ref.	Additive	Processing aid
Acidity regulators					
Malic acid (D,L-, L-)	INS 296	Flv-2.1.1.1, 3.1.1.1	COE-I-ACMAL	X	
Lactic acid	INS 270	Flv-2.1.1.1, 3.1.1.1	COE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	Flv-2.1.1.1, 3.1.1.1	COE-I-ITABAC	X	
Chloric acid, monohydrate	INS 330	Flv-3.1.1.1, 3.3.8, 3.3.1	COE-I-CTTACI	X	
Potassium L(+)-tartarate	INS 336	Flv-2.1.1.2, 3.1.1.2	COE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	Flv-2.1.1.2, 3.1.1.2	COE-I-POTBT		X
Calcium carbonate	INS 170	Flv-2.1.1.2, 3.1.1.2	COE-I-CALCAR		X
Calcium tartrate	INS 354	Flv-3.3.1.2	COE-I-CALTAR		X
Potassium hydrogen carbonate	INS 501a	Flv-2.1.1.2, 3.1.1.2	COE-I-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Erythorbic acid	INS 315	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Sorbic acid	INS 200	Flv-3.4.5	COE-I-SORACI	X	
Lysozyme	INS 185	Flv-3.4.12	COE-I-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	Flv-1.1.2, 2.1.3, 3.4.4	COE-I-SODIIO	X	
Potassium sorbate	INS 202	Flv-3.4.5	COE-I-POTOSOR	X	
Potassium hydrogen sulphate	INS 224	Flv-2.1.2	COE-I-POTBS	X	
Ammonium hydrogen sulphate	CAS 10535-10-0	Flv-1.1.2, 3.1.1	COE-I-AMMHD	X	
Potassium antimony sulphate	INS 224	Flv-1.1.2	COE-I-POTANH	X	
Sequestrants					
Oenological carbon	INS 153	Flv-2.1.1, 3.5.9	COE-I-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 580	Flv-4.1.8	COE-I-AMMCHL		X
Ammonium sulphate	INS 357	Flv-4.1.7	COE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	Flv-4.1.7	COE-I-PHODIA		X
Thiamine hydrochloride	CAS 67-03-6	Flv-2.3.3	COE-I-THAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	Flv-2.3.2	COE-I-ACIGRA		X
Clarifying agents					
Proteins of plant origin from wheat		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from peas		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from potatoes		Flv-3.2.7	COE-I-PROVEG		X
Isinglass		Flv-3.2.1	COE-I-COLPOL		X
Gelatin	CAS 9000-70-8	Flv-3.2.1	COE-I-GLATI		X
Egg (albumen)	CAS 9006-59-1	Flv-3.2.1	COE-I-DEUALB		X
Casein (sodium caseinate)	CAS 9005-43-0	Flv-2.1.1, 3.2.1	COE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	Flv-2.1.1, 3.2.1	COE-I-POTCAS		X
Alginate acid	INS 460	Flv-3.2.1	COE-I-ALGIMC		X
Celulose	INS 460	Flv-2.3.2	COE-I-CELLUL		X
Chitin-glucan	CAS Chitin 2388-40-4 CAS Chitin 9040-22-9	Flv-3.2.1, 3.2.1.3, 3.4.17	COE-I-CHITGL		X
Chitosan	CAS 9002-76-4	Flv-3.2.1, 3.2.1.2, 3.4.18	COE-I-CHITOS		X
Diatomite	CAS 88035-54-9	Flv-2.1.1, 3.2.2	COE-I-DIATOM		X
Kaolin	CAS 1313-58-7	Flv-3.2.1	COE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	Flv-2.3.2	COE-I-CELLMIC		X
Pelite	CAS 15783-70-3	Flv-2.1.1, 3.2.2	COE-I-PERLIT		X
Potassium alginate	INS 402	Flv-4.1.8, 4.0.9	COE-I-POTALG		X
Calcium alginate	INS 402	Flv-4.1.8, 4.0.9	COE-I-ALGIMC		X
Colloidal silicon dioxide solution	INS 551	Flv-3.2.1, 3.2.4	COE-I-DIOSIL		X
Bentonites	INS 528	Flv-2.1.1, 3.2.1	COE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	Flv-3.4.9	COE-I-PVPP		X
Yeast protein extracts		Flv-2.1.1, 2.1.2, 3.2.1	COE-I-EPLYV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 406	Flv-3.3.1	COE-I-CMC	X	
Yeast mannoproteins		Flv-3.3.1	COE-I-MANPRO	X	
Gum arabic	INS 414	Flv-3.3.1	COE-I-GOMARA	X	
Copper sulphate, pentahydrate	CAS 7758-99-8	Flv-3.5.8	COE-I-CUSUL		X
Copper citrate	CAS 866-82-0	Flv-3.5.1	COE-I-CUCTP		X
Metatartaric acid	INS 353	Flv-3.3.7	COE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 336	Flv-3.3.1	COE-I-POTFER		X
Calcium phytate	CAS 2851-82-5	Flv-3.3.1	COE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	Flv-2.1.1, 3.4.15	COE-I-DLTRAP		X
Potassium D,L-tartrate		Flv-3.4.15	COE-I-POTTRAC		X
PVC/PPV copolymer	CAS 87803-40-5	Flv-2.1.1, 3.4.1	COE-I-PVPPVP		X
Enzymes					

Arabinoxylans	EC 3.2.1.19	Flv-2.1.4, 2.1.1, 3.2.1	COE-I-ACTARA		X
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Substance	INS or CAS No.	Code of Oenological Reference	Code for ref.	Additive	Processing aid
Acidity regulators					
Malic acid (D,L-, L-)	INS 296	Flv-2.3.3.1, 3.1.1.1	COE-I-ACMAL	X	
Lactic acid	INS 270	Flv-2.3.3.1, 3.1.1.1	COE-I-ACLAC	X	
L(+)-tartaric acid	INS 334	Flv-2.3.3.1, 3.1.1.1	COE-I-ITABAC	X	
Chloric acid, monohydrate	INS 330	Flv-3.1.1.1, 3.3.8, 3.3.1	COE-I-CTTACI	X	
Potassium L(+)-tartarate	INS 336	Flv-2.1.3.2.2, 3.1.2.2	COE-I-POTTAR		X
Potassium hydrogen tartrate	INS 336i	Flv-2.1.3.2.2, 3.1.2.2	COE-I-POTBT		X
Calcium carbonate	INS 170	Flv-2.1.3.2.2, 3.1.2.2	COE-I-CALCAR		X
Calcium tartrate	INS 354	Flv-3.3.3.2	COE-I-CALTAR		X
Potassium hydrogen carbonate	INS 501a	Flv-2.1.3.2.2, 3.1.2.2	COE-I-POTBIC		X
Preservatives					
Ascorbic acid	INS 300	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Erythorbic acid	INS 315	Flv-1.1.1, 2.2.7, 3.4.7	COE-I-ASCACI	X	
Sorbic acid	INS 200	Flv-3.4.5	COE-I-SORACI	X	
Lysozyme	INS 185	Flv-3.4.32	COE-I-LYSOZY	X	X
Liquid sulphur dioxide	INS 220	Flv-1.1.2, 2.1.3, 3.4.4	COE-I-SODIIO	X	
Potassium sorbate	INS 202	Flv-3.4.5	COE-I-POTOSOR	X	
Potassium hydrogen sulphate	INS 224	Flv-2.1.2	COE-I-POTBS	X	
Ammonium hydrogen sulphate	CAS 10535-10-0	Flv-1.1.2, 3.1.1	COE-I-AMMHD	X	
Potassium antimony sulphate	INS 224	Flv-1.1.2	COE-I-POTANH	X	
Sequestrants					
Oenological carbon	INS 153	Flv-2.1.8, 3.5.9	COE-I-CHARBO		X
Fermentation agents					
Ammonium chloride	INS 580	Flv-4.1.8	COE-I-AMMCHL		X
Ammonium sulphate	INS 357	Flv-4.1.7	COE-I-AMMSUL		X
Diammonium hydrogen phosphate	INS 342	Flv-4.1.7	COE-I-PHODIA		X
Thiamine hydrochloride	CAS 67-03-6	Flv-2.3.3	COE-I-THAMIN		X
Anti-foaming agent					
Fatty acid mono- and diglycerides	INS 471	Flv-2.3.2	COE-I-ACIGRA		X
Clarifying agents					
Proteins of plant origin from wheat		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from peas		Flv-3.2.7	COE-I-PROVEG		X
Proteins of plant origin from potatoes		Flv-3.2.7	COE-I-PROVEG		X
Isinglass		Flv-3.2.1	COE-I-COLPOL		X
Gelatin	CAS 9000-70-8	Flv-3.2.1	COE-I-GLATI		X
Egg (albumen)	CAS 9006-59-1	Flv-3.2.1	COE-I-DEUALB		X
Casein (calcium caseinate)	CAS 9005-43-0	Flv-2.1.8	COE-I-CASEIN		X
Potassium caseinate	CAS 6813-54-4	Flv-2.1.8, 3.2.1	COE-I-POTCAS		X
Alginate acid	INS 460	Flv-3.2.1	COE-I-ALGIMC		X
Cellose	INS 460	Flv-2.3.2	COE-I-CELLUL		X
Chitin-glucan	CAS Chitin 2388-40-4 CAS Glucan 9040-22-9	Flv-3.2.1, 3.2.1.3, 3.4.17	COE-I-CHITGL		X
Chitosan	CAS 9002-76-4	Flv-3.2.1, 3.2.1.2, 3.4.18	COE-I-CHITOS		X
Diatomite	CAS 88835-54-9	Flv-2.1.8, 3.2.2	COE-I-DIATOM		X
Kaolin	CAS 1313-58-7	Flv-3.2.1	COE-I-KAOLIN		X
Microcrystalline cellulose	INS 460	Flv-2.3.2	COE-I-CELLMIC		X
Perlite	CAS 13783-70-3	Flv-2.1.8, 3.2.2	COE-I-PERLIT		X
Potassium alginate	INS 402	Flv-4.1.8, 4.0.9	COE-I-POTALG		X
Calcium alginate	INS 402	Flv-4.1.8, 4.0.9	COE-I-ALGIAC		X
Colloidal silicon dioxide solution	INS 551	Flv-3.2.1, 3.2.4	COE-I-DIOSIL		X
Bentonites	INS 528	Flv-2.1.8, 3.3.3	COE-I-BENTON		X
Polyvinylpyrrolidone	INS 1202	Flv-3.4.9	COE-I-PVPP		X
Yeast protein extracts		Flv-2.1.24, 2.1.25, 3.2.14	COE-I-EPLYV		X
Stabilising agents					
Sodium Carboxymethylcellulose	INS 406	Flv-3.3.14	COE-I-CMC	X	
Yeast mannoproteins		Flv-3.3.13	COE-I-MANPRO	X	
Gum arabic	INS 414	Flv-3.3.6	COE-I-GOMABA	X	
Copper sulphate, pentahydrate	CAS 7758-99-8	Flv-3.5.8	COE-I-CUSUL		X
Copper citrate	CAS 866-82-0	Flv-3.5.14	COE-I-CUUCT		X
Metatartaric acid	INS 353	Flv-3.3.7	COE-I-METACI	X	
Potassium hexacyanoferrate (II)	INS 336	Flv-3.3.1	COE-I-POTFER		X
Calcium phytate	CAS 2851-82-5	Flv-3.3.1	COE-I-CALPHY		X
D,L-tartaric acid	CAS 133-37-9	Flv-2.3.2, 3.4.15	COE-I-DLTRAP		X
Potassium D,L-tartrate		Flv-3.4.35	COE-I-POTTRAC		X
PVC/PPV copolymer	CAS 87861-40-5	Flv-2.1.20, 3.4.14	COE-I-PVPPVP		X
Enzymes					

Arabinoxylans	EC 3.2.1.99	Flv-2.1.4, 2.1.18, 3.2.8, 3.2.11	COE-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-CARMEL	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".