

## RESOLUTION OIV-VITI 678B-2025

### OIV DEFINITION OF RECONSTITUTED GRAPE JUICE

THE GENERAL ASSEMBLY,

AT THE PROPOSAL of Commission I « Viticulture » and the Sub-Commission “Table Grapes, Raisins and Unfermented Vine Products”,

IN VIEW of article 2, paragraph 2 iv of the Agreement of 3 April 2001, establishing the International Organisation of Vine and Wine, and under the axe 1 of the OIV Strategic Plan 2020-2024, which foresees to “Promote an environmentally-friendly vitiviniculture”,

IN VIEW of the OIV Strategic Plan 2025-2029 OIV Strategic Plan 2025-2029, with reference to the Scientific Priority “4. Support all vitivinicultural products”, Focus Area “4.1. Ensure consistent coverage of OIV works for table grapes, dried grapes, grape juices and grape nectars”,

CONSIDERING the works presented during the meetings of Sub-Commission “Table grapes, raisins and unfermented vine products”,

CONSIDERING Resolution AG 18/73-OEN, of the International Code of Oenological Practices, establishing the definition of grape juice and concentrated grape juice,

CONSIDERING the works of the CODEX Alimentarius Commission (CAC47) in November 2024 regarding the amendment of the General Standard for Fruit Juices and Nectars (CXS 247-2005),

CONSIDERING the need to establish the appropriate definitions of the vitivinicultural products in order to contribute to international harmonization, for regulatory and legal purposes and to improve the development and marketing of vitivinicultural products,

DECIDES to include in Part I chapter 6 of the OIV Code of Oenological Practices the following definition bellow:

#### 6.14. Reconstituted Grape Juice

Reconstituted grape juice is a beverage obtained by diluting concentrated grape juice with potable water. The minimum soluble solids value of reconstituted grape juice must be 16° Brix for *Vitis vinifera* L. or hybrids thereof.

Minimum Brix level of 14° may apply for grape juice from *Vitis labrusca* and hybrids thereof produced under specific edaphoclimatic conditions, if supported by national composition data and if consistent with the application of national legislation of the

importing country. In specific edaphoclimatic conditions, the Brix level for grape juice from *Vitis labrusca* and hybrids thereof may in some years be lower than 16. The reconstituted juice shall meet the authenticity methodology listed in the General standard for fruit juices and nectars (CXS 247-2005) and the Brix level shall correspond to the Brix level as expressed from the *Vitis labrusca* and hybrids thereof used to make the concentrate.

For reconstituted grape juice the potable water used for reconstitution must, as a minimum, comply with the latest edition of the Guidelines for drinking water quality of the World Health Organization.