

## LIST OF OIV ADMITTED COMPOUNDS AND THEIR STATUS AS ADDITIVES AND PROCESSING AIDS AND THE USE LEVELS OR RESIDUAL LIMITS

### Note

*This synthetic table lists the compounds admitted by the OIV for the treatment of grapes, musts, wines and special wines. Each compound is referenced by the corresponding sheets of the International Code of Oenological Practices of the OIV. Similarly, for each compound, its status as an additive or processing aid is specified in accordance with the decisions of the OIV. Where appropriate, this information is supplemented, by a maximum use level and / or the maximum residual limit in the finished product as adopted by the OIV.*

*For more details on the technological function and the prescriptions and specifications of each compound, it is recommended to refer to the corresponding sheets of the International Code of Oenological Practices and the International Oenological Codex.*

### 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”.<sup>1</sup>*

#### **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”.<sup>1</sup>*

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<sup>1</sup> OIV Resolution OIV-OENO 567A-2016



Substances	INS or CAS No.	Code of Oenological Practices Grape/Must	wine	OIV Codex file reference	Additive	Processing aid	
<b>Acidity regulators</b>							
<b>Malic acid (D,L-; L-)</b>	INS 296	<a href="#">File 2.1.3.1.1</a>	File 3.1.1.1	<a href="#">COEI-1-ACIMAL</a>	X		Maximum use level 4 g/L <sup>2</sup>
<b>Lactic acid</b>	INS 270	<a href="#">File 2.1.3.1.1</a>	File 3.1.1.1	<a href="#">COEI-1-ACILAC</a>	X		Maximum use level 4 g/L <sup>2</sup>
<b>Tartaric acid L(+)</b>	SIN 334	<a href="#">File 2.1.3.1.1</a>	File 3.1.1.1	<a href="#">COEI-1-LTARAC</a>	X		Maximum use level 4 g/L <sup>2</sup>
<b>Citric acid, monohydrate</b>	INS 330		File 3.3.8; 3.3.1	<a href="#">COEI-1-CITACI</a>	X		Maximum use level 4 g/L <sup>2</sup> Residual limit 1g/L
<b>Potassium L(+) tartrate</b>	INS 336	<a href="#">File 2.1.3.2.2</a>	File 3.1.2.2	COEI-1-POTTAR		X	
<b>Potassium hydrogen tartrate</b>	INS 336i	<a href="#">File 2.1.3.2.2</a>	File 3.1.2.2	<a href="#">COEI-1-POTBIT</a>		X	
<b>Calcium carbonate</b>	INS 170	<a href="#">File 2.1.3.2.2</a>	File 3.1.2.2	<a href="#">COEI-1-CALCAR</a>		X	
<b>Potassium hydrogen carbonate</b>	INS 501ii	<a href="#">File 2.1.3.2.2</a>	File 3.1.2.2	<a href="#">COEI-1-POTBIC</a>		X	
<b>Calcium tartrate</b>	INS 354		File 3.3.12	<a href="#">COEI-1-CALTAR</a>		X	Maximum use level 200 g/L
<b>Potassium carbonate</b>	INS 501i			Ongoing		X	
<b>Calcium sulfate (<i>liqueur wines only</i>)</b>	INS 516			Ongoing	X		Maximum use level 2 g/L
<b>Preservatives</b>							
<b>Ascorbic acid</b>	INS 300	<a href="#">File 1.11</a> ; <a href="#">2.2.7</a>	File 3.4.7	<a href="#">COEI-1-ASCACI</a>	X		Maximum use level 0.25 g/L <sup>3</sup> Residual limit 300 mg/L
<b>Erythorbic acid</b>	INS 315	<a href="#">File 1.11</a> ; <a href="#">2.2.7</a>	File 3.4.7	<a href="#">COEI-1-ASCACI</a>	X		Maximum use level 0.25 g/L <sup>3</sup> Residual limit 300 mg/L
<b>Sorbic acid</b>	INS 200		File 3.4.5	<a href="#">COEI-1-SORACI</a>	X		Maximum use level 0.2 g/L
<b>Potassium sorbate</b>	INS 202		File 3.4.5	<a href="#">COEI-1-POTSOR</a>	X		Maximum use level 0.2 g/L
<b>Lysozyme</b>	INS 1105	<a href="#">File 2.2.6</a>	File 3.4.12	<a href="#">COEI-1-LYSOZY</a>	X	X	Maximum use level 0.5 g/L

<sup>2</sup> Expressed as tartaric acid

<sup>3</sup> When the ascorbic acid has also been used on grape or must, the final concentration, in terms of ascorbic plus dehydroascorbic acid, shall not exceed 300 mg/l.



Substances	INS or CAS No.	Code of Oenological Practices		OIV Codex file reference	Additive	Processing aid
		Grape/Must	wine			
Liquid sulphur dioxide	INS 220	<a href="#">File 1.12</a> ; <a href="#">2.1.2</a>	File 3.4.4	<a href="#">COEI-1-SOUDIO</a>	X	
Potassium hydrogen sulphite	INS 228	<a href="#">File 2.1.2</a>		<a href="#">COEI-1-POTBIS</a>	X	
Ammonium hydrogen sulphite	CAS 10192-30-0	<a href="#">File 1.12</a> ; <a href="#">2.1.2</a>		<a href="#">COEI-1-AMMHYD</a>	X	
Potassium anhydrous sulphite	INS 224	<a href="#">File 1.12</a>		<a href="#">COEI-1-POTANH</a>	X	
Glutathione	CAS 70-18-8	File 2.2.8	File 3.5.19	COEI-1-GLUTAT	X	Maximum use level 0.02 g/L
<b>Sequestrant</b>						
Oenological carbon	INS 153	<a href="#">File 2.1.9</a>	File 3.5.9	<a href="#">COEI-1-CHARBO</a>		X Maximum use level 1 g/L
Selective plant fibres	-		File	COEI-1-PLAFIB		X
<b>Fermentation agents</b>						
Ammonium chloride	INS 510		File 4.1.8	<a href="#">COEI-1-AMMCHL</a>		X
Ammonium sulphate	INS 517		File 4.1.7	<a href="#">COEI-1-AMMSUL</a>		X Maximum use level 0.3 g/L
Diammonium hydrogen phosphate	INS 342		File 4.1.7	<a href="#">COEI-1-PHODIA</a>		X Maximum use level 0.3 g/L
Thiamine hydrochloride	CAS 67-03-8	<a href="#">File 2.3.3</a>	File 4.1.7	<a href="#">COEI-1-THIAMIN</a>		X Maximum use level 0.6 g/L
<b>Anti-foaming agent</b>						
Fatty acid mono- and diglycerides	INS 471	File 2.3.2		<a href="#">COEI-1-ACIGRA</a>		X
<b>Clarifying agents</b>						
Protein of plant origin from wheat		<a href="#">File 2.1.17</a>	File 3.2.7	<a href="#">COEI-1-PROVEG</a>		X
Protein of plant origin from peas		<a href="#">File 2.1.17</a>	File 3.2.7	<a href="#">COEI-1-PROVEG</a>		X
Protein of plant origin from potatoes		<a href="#">File 2.1.17</a>	File 3.2.7	<a href="#">COEI-1-PROVEG</a>		X
Isinglass			File 3.2.1	<a href="#">COEI-1-COLPOI</a>		X
Gelatine	CAS 9000-70-8	<a href="#">File 2.1.6</a>	File 3.2.1	<a href="#">COEI-1-GELATI</a>		X
Egg (albumin)	CAS 9006-59-1		File 3.2.1	<a href="#">COEI-1-OEUALB</a>		X



Substances	INS or CAS No.	Code of Oenological Practices Grape/Must wine	OIV Codex file reference	Additive	Processing aid
Casein (calcium caseinate)	CAS 9005-43-0	<a href="#">File 2.1.16</a>	<a href="#">COEI-1-CASEIN</a>		X
Potassium caseinate	CAS 68131-54-4	<a href="#">File 2.1.15</a>	File 3.2.1	<a href="#">COEI-1-POTCAS</a>	X
Alginic acid	INS 400		File 3.2.1	<a href="#">COEI-1-ALGIAC</a>	X
Potassium alginate	INS 402		File 4.1.8	COEI-1-POTALG	X
Calcium alginate	INS 402		File 4.1.8	<a href="#">COEI-1-ALGIAC</a>	X
Cellulose	INS 460	<a href="#">File 2.3.2</a>		<a href="#">COEI-1-CELLUL</a>	X
Microcrystalline cellulose	INS 460	<a href="#">File 2.3.2</a>		<a href="#">COEI-1-CELMIC</a>	X
Chitin-glucan	CAS Chitin 1398-61-4 CAS Glucan 9041-22-9	<a href="#">File 2.1.23</a>	File 3.2.1; 3.2.1.3; 3.4.17	<a href="#">COEI-1-CHITGL</a>	X
Chitosan	CAS 9012-76-4	<a href="#">File 2.1.22</a>	File 3.2.1; 3.2.12; 3.4.16	<a href="#">COEI-1-CHITOS</a>	X
Diatomite	CAS 68855-54-9	<a href="#">File 2.1.11</a>	File 3.2.2	<a href="#">COEI-1-DIATOM</a>	X
Kaolin	CAS 1332-58-7		File 3.2.1	<a href="#">COEI-1-KAOLIN</a>	X
Perlite	CAS 93763-70-3	<a href="#">File 2.1.11</a>	File 3.2.2	<a href="#">COEI-1-PERLIT</a>	X
Colloidal silicon dioxide solution	INS 551	<a href="#">File 2.1.10</a>	File 3.2.1; 3.2.4	<a href="#">COEI-1-DIOSIL</a>	X
Bentonites	INS 558	<a href="#">File 2.1.8</a>	File 3.3.5	<a href="#">COEI-1-BENTON</a>	X
Polyvinylpyrrolidone (PVPP)	INS 1202		File 3.4.9	<a href="#">COEI-1-PVPP</a>	X Maximum use level 0.8 g/L
Yeast protein extracts		<a href="#">File 2.1.24;</a> <a href="#">2.1.25</a>	File 3.2.14	<a href="#">COEI-1-EPLEV</a>	X
<b>Stabilising agents</b>					
Sodium Carboxymethylcellulose	INS 466		File 3.3.14	<a href="#">COEI-1-CMC</a>	X Maximum use level 0.1 g/L
Metatartaric acid	INS 353		File 3.3.7	<a href="#">COEI-1-METACI</a>	X Maximum use level 0.1 g/L
Yeast mannoproteins			File 3.3.13	<a href="#">COEI-1-MANPRO</a>	X



Substances	INS or CAS No.	Code of Oenological Practices		OIV Codex file reference	Additive	Processing aid
		Grape/Must	wine			
tartaric acid D,L-	CAS 133-37-9	<a href="#">File 2.1.21</a>	File 3.4.15	<a href="#">COEI-1-DLTART</a>		X
Potassium D,L-tartrate			File 3.4.15	<a href="#">COEI-1-POTRAC</a>		X
Gum arabic	INS 414		File 3.3.6	<a href="#">COEI-1-GOMARA</a>	X	Maximum use level 0.3 g/L
Copper sulphate, pentahydrate	CAS 7758-99-8		File 3.5.8	<a href="#">COEI-1-CUISUL</a>		X Maximum use level 0.01 g/L Residual limit 1 mg/L <sup>4</sup>
Copper citrate	CAS 866-82-0		File 3.5.14	<a href="#">COEI-1-CUICIT</a>		X Maximum use level 0.01 g/L Residual limit 1 mg/L <sup>4</sup>
Potassium hexacyanoferrate (II)	INS 536		File 3.3.1	<a href="#">COEI-1-POTFER</a>		X
Calcium phytate	CAS 3615-82-5		File 3.3.1	<a href="#">COEI-1-CALPHY</a>		X
PVI/PVP copolymer	CAS 87865-40-5	<a href="#">File 2.1.20</a>	File 3.4.14	<a href="#">COEI-1-PVIPVP</a>		X Maximum use level <0.5 g/L
Potassium polyaspartate	CAS 64723-18-8		File 3.3.15	COEI-1-POTASP	X	Maximum use level 0.1 g/L
<b>Enzymes</b>						
Arabinanases	EC 3.2.1.99	<a href="#">File 2.1.4;</a> <a href="#">2.1.18</a>	File 3.2.8; 3.2.11	<a href="#">COEI-1-ACTARA</a>		X
Beta-glucanases (β1-3, β1-6)	EC 3.2.1.6		File 3.5.7	<a href="#">COEI-1-ACTGLU</a>		X
Cellulases	EC 3.2.1.4	<a href="#">File 2.1.4;</a> <a href="#">2.1.18</a>	File 3.2.8; 3.2.11	<a href="#">COEI-1-ACTCEL</a>		X
Glycosidases	EC 3.2.1.20	File 2.1.19	File 3.2.9	<a href="#">COEI-1-GLYCOS</a>		X
Glucosidases	EC 3.2.1.21	File 2.1.19	File 3.2.9			X
Galactanases	EC 3.2.1.89	<a href="#">File 2.1.4;</a> <a href="#">2.1.18</a>	File 3.2.8; 3.2.11	<a href="#">COEI-1-ACTGHE</a>		X
Pectinlyases	EC 4.2.2.10	<a href="#">File 2.1.4;</a> <a href="#">2.1.18</a>	File 3.2.8; 3.2.11	<a href="#">COEI-1-ACTPLY</a>		X
Pectinmethylesterases	EC 3.1.1.11	<a href="#">File 2.1.4;</a> <a href="#">2.1.18</a>	File 3.2.8; 3.2.11	COEI-1-ACTPME		X

<sup>4</sup> 2 mg/L for liqueur wines



Substances	INS or CAS No.	Code of Oenological Practices		OIV Codex file reference	Additive	Processing aid
		Grape/Must	wine			
<b>Polygalacturonases</b>	EC 3.2.1.15	<a href="#">File 2.1.4;</a> <a href="#">2.1.18</a>	File 3.2.8; 3.2.11	<a href="#">COEI-1-ACTPGA</a>		X
<b>Hemicellulases</b>	EC 3.2.1.78	<a href="#">File 2.1.4;</a> <a href="#">2.1.18</a>	File 3.2.8; 3.2.11	<a href="#">COEI-1-ACTGHE</a>		X
<b>Urease</b>	EC 3.5.1.5		File 3.4.11	<a href="#">COEI-1-UREASE</a>		X
<b>Beta-glucanases</b>	EC 3.2.1.58		File 3.2.10	<a href="#">COEI-1-BGLUCA</a>		X
<b>Gases</b>						
<b>Oxygen</b>	INS 948	File 2.1.1	File 3.5.5	<a href="#">COEI-1-OXYGEN</a>		X
<b>Nitrogen</b>	INS 941	File 2.2.5	File 3.2.3	<a href="#">COEI-1-AZOTE</a>		X
<b>Argon</b>	INS 938	File 2.2.5	File 3.2.3	<a href="#">COEI-1-ARGON</a>		X
<b>Fermentation agents</b>						
<b>Active Dry Yeasts</b>	INS 510		File 4.1.8	<a href="#">COEI-1-LESEAC</a>		X
<b>Lactic acid bacteria</b>	INS 342		File 4.1.7	<a href="#">COEI-1-BALACT</a>		X
<b>Yeast autolysates</b>	-	<a href="#">File 2.3.2</a>		COEI-1-AUTLYS		X
<b>Yeast hulls</b>	-	File 2.3.4		COEI-1-YEHULL		X Maximum use level 0.4 g/L
<b>Inactivated yeasts</b>	-	<a href="#">File 2.3.2</a>		<a href="#">COEI-1-INAYEA</a>		X
<b>Inactivated yeasts with guaranteed glutathione levels</b>	-	File	File	Ongoing		X Maximum use level (glutathione) 0.02 g/L
<b>Others</b>						
<b>Caramel (<i>special wines only</i>)</b>	INS 150a, 150b, 150c, 150d		File 4.3; 6.1	<a href="#">COEI-1-CARAMEL</a>	X	