



OIV-SECSAN 664-2020 OIV Guidelines for the evaluation of physical treatments of grapes and its derived products

THE GENERAL ASSEMBLY,

IN VIEW OF THE ARTICLE 2, paragraph 2 a) of the Agreement of 3rd April 2001, establishing the International Organisation of Vine and Wine, which determines the OIV's activities:

"to promote and guide scientific and technical research and experimentation in order to meet the needs expressed by its members, to assess the results, calling on qualified experts as necessary, and where relevant to circulate the results by appropriate means",

TAKING INTO ACCOUNT Article 2, paragraph 2 g) of the Agreement of 3rd April 2001, to help protect the health of consumers and to contribute to food safety,

TAKING INTO CONSIDERATION the actions provided in the OIV 2020-2024 Strategic Plan,

CONSIDERING the works of the group of experts "Food Safety" which indicate that delegations agreed that the group of experts "Food Safety" should develop guidelines for evaluation of physical treatment of vitivinicultural products,

DECIDES further to the proposal of the Commission IV "Safety and Health", to adopt the following OIV Guidelines for the evaluation of physical treatments of grapes and its derived products

OIV Guidelines for the evaluation of physical treatments of grapes and its derived products

1st case: the physical treatment is already adopted by the OIV

No additional dossier should be presented, unless new safety-related findings have appeared a new evaluation is necessary.

2nd case: Physical treatment not previously adopted by the OIV

OIV group of experts "Food safety" evaluate the process implemented in the treatment (e.g. UV, Microwaves, High Pressures, irradiations, Pulsed Fields etc.).

A. The physical treatment is admitted for other foods (water, other alcoholic beverages)

The following elements should be provided

Objectives of the treatment and Mechanisms of action



The applicant shall provide information on the objectives of the treatment and the mechanisms of action of the physical treatment.

Normative context

Safety and efficacy

Efficacy of the method

The applicant or the delegation concerned shall provide results on the efficiency of the method at lowest and highest usable doses.

Safety of methods

The applicant or the delegation concerned shall specify the percentages of the compounds that can set free during physical treatment, first out of the grape or grape products and secondly out of the eventually used material during physical treatment which are in contact with grape or grape products.

All methods must have proof of compliance with health practices or regulation.

Safety of maintenance material

The applicant or the delegation concerned shall list the management / maintenance of products and protocols that it recommends.

Risk of formation of undesirable by-products related to the application of the method

The applicant or the delegation concerned shall provide information on the risk of formation of undesirable compounds.

The applicant or the delegation concerned shall present test results that evaluate the potential effect of the used method and the eventually appeared undesired by-products on grapes and grape product.

The applicant or the delegation concerned should report analytical methods to evaluate any released compounds or combination products formed during the process. When possible, these analytical methods should be validated in the must / wine matrix.

Materials coming into contact with grape and grape products must ensure the absence of undesirable molecules to migrate and degrade the grapes and grape products quality or safety. Requirements are necessary for all treatment materials or media coming into contact with grapes and grape products in particular:

- Microbiology test
- Migration test

- Undesirable compounds
- Compounds neogenesis

Monitoring of operating conditions

The applicant or the delegation concerned shall provide information on the specific conditions for using the materials and equipment related to security and safety of the operators.

Monitoring precautions

The applicant or the delegation concerned shall provide information on relevant compounds before, during and after treatment and /critical control points to monitor the operating parameters of the process (flow rate, electricity consumption, etc.) (see HACCP concept).

In particular, in the treatment of sustainability, the future of the waste of possible discharges and residues must be indicated as well as the possible solutions to respect the environment.

B. The physical treatment is not admitted for other foods (e.g. water, other alcoholic beverages)

SECUAL has no competences for the assessment, the request is rejected.