The Codex Committee on Food Additives (CCFA) recognises the OIV international code of oenological practices as reference for wine additives.

The members of the CCFA adopted by consensus the recommendations of the OIV as reference for wine additives (without ADI) after the interruption of discussions on this subject in 2017. Stipulating that:

The maximum level of additives in grape wine set as Good Manufacturing Practice must not result in:

(i) The modification of the natural and essential characteristics of the wine and

(ii) Substantial change in the composition of the wine. Some Codex Members further specify the use to be consistent with the Code of Oenological Practices of the International Organisation of Vine and Wine (OIV).

The decision followed the proposal by the delegation of Chile to reopen discussions on the issue of additives in wine in 2021, the members of the Codex Committee on Food Additives (CCFA) had to express their position on a proposed note referring to the recommendations of the OIV.

This note, which resulted from a consensus between Chile, the USA and the European Union, was presented to facilitate discussions and advance the subject of the use of food additives in wine during the 53rd session of the CCFA.

This recognition of the OIV by the members of the CCFA puts an end to discussions that have been underway for nearly 10 years and allows the adoption of several additives which will complete the GSFA for grape wine category.

All these decisions **must be formally adopted by the Codex Alimentarius** Commission next November.