

**Changes to legislation:** There are outstanding changes not yet made to Commission Regulation (EC) No 889/2008. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details) View outstanding changes

## [<sup>F1</sup>ANNEX VIIIa

### Products and substances authorised for use or addition in organic products of the wine sector referred to in Article 29c

#### Textual Amendments

**F1** Substituted by Commission Implementing Regulation (EU) 2019/2164 of 17 December 2019 amending Regulation (EC) No 889/2008 laying down detailed rules for the implementation of Council Regulation (EC) No 834/2007 on organic production and labelling of organic products with regard to organic production, labelling and control (Text with EEA relevance).

| Type of treatment in accordance with Annex I A to Regulation (EC) No 606/2009                       | Name of products or substances   | Specific conditions, restrictions within the limits and conditions set out in Regulation (EC) No 1234/2007 and Regulation (EC) No 606/2009  |
|---|--|---|
| Point 1: Use for aeration or oxygenation  | — Air<br>— Gaseous oxygen  |   |
| Point 3: Centrifuging and filtration  | — Perlite<br>— Cellulose<br>— Diatomeceous earth                           | Use only as an inert filtering agent  |
| Point 4: Use in order to create an inert atmosphere and to handle the product shielded from the air | — Nitrogen<br>— Carbon dioxide<br>— Argon                                  |   |
| Points 5, 15 and 21: Use  | — Yeasts <sup>a</sup> , yeast cell walls                                   |   |
| Point 6: Use  | — Di-ammonium phosphate<br>— Thiamine hydrochloride<br>— Yeast autolysates |   |
| Point 7: Use  | — Sulphur dioxide<br>— Potassium bisulphite or potassium metabisulphite    | (a) The maximum sulphur dioxide content shall not exceed 100 milligrams per litre for red wines as referred to in point 1(a) of Part A of Annex I B to Regulation (EC) No 606/ 2009 and with a residual sugar |

**a** For the individual yeast strains: if available, derived from organic raw material.

**b** Derived from organic raw material if available.]

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|  |   |   |
|--|---|---|
|  |   | <p>(b) level lower than 2 grams per litre; The maximum sulphur dioxide content shall not exceed 150 milligrams per litre for white and rosé wines as referred to in point 1(b) of Part A of Annex I B to Regulation (EC) No 606/2009 and with a residual sugar level lower than 2 grams per litre;</p> <p>(c) For all other wines, the maximum sulphur dioxide content applied in accordance with Annex I B to Regulation (EC) No 606/2009 on 1 August 2010, shall be reduced by 30 milligrams per litre.</p> |
| Point 9: Use                             | — Charcoal for oenological use  |   |
| Point 10: Clarification                  | <ul style="list-style-type: none"> <li>— Edible gelatine<sup>b</sup></li> <li>— Plant proteins from wheat or peas<sup>b</sup></li> <li>— Isinglass<sup>b</sup></li> <li>— Egg white albumin<sup>b</sup></li> <li>— Tannins<sup>b</sup></li> <li>— Potato proteins<sup>b</sup></li> <li>— Yeast protein extracts<sup>b</sup></li> <li>— Casein</li> <li>— Chitosan derived from <i>Aspergillus niger</i></li> <li>— Potassium caseinate</li> <li>— Silicon dioxide</li> <li>— Bentonite</li> <li>— Pectolytic enzymes</li> </ul> |   |
| Point 12: Use for acidification purposes | <ul style="list-style-type: none"> <li>— Lactic acid</li> <li>— L(+)Tartaric acid</li> </ul>  |   |

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|  |   |  |  |
|--|---|--|--|
| Point 13: Use for deacidification purposes   | — | L(+)-Tartaric acid                             |  |
|  | — | Calcium carbonate                              |  |
|  | — | Neutral potassium tartrate                     |  |
|  | — | Potassium bicarbonate                          |  |
| Point 14: Addition   | — | Aleppo pine resin                              |  |
| Point 17: Use  | — | Lactic bacteria                                |  |
| Point 19: Addition   | — | L-Ascorbic acid                                |  |
| Point 22: Use for bubbling   | — | Nitrogen                                       |  |
| Point 23: Addition   | — | Carbon dioxide                                 |  |
| Point 24: Addition for wine stabilisation purposes   | — | Citric acid                                    |  |
| Point 25: Addition   | — | Tannins <sup>b</sup>                           |  |
| Point 27: Addition   | — | Meta-tartaric acid                             |  |
| Point 28: Use  | — | Acacia gum <sup>b</sup> (= gum arabic)         |  |
| Point 30: Use  | — | Potassium bitartrate                           |  |
| Point 31: Use  | — | Cupric citrate                                 |  |
| Point 35: Use  | — | Yeast mannoproteins                            |  |
| Point 38: Use  | — | Oak chips                                      |  |
| Point 39: Use  | — | Potassium alginate                             |  |
| Point 44: Use  | — | Chitosan derived from <i>Aspergillus niger</i> |  |
| Point 51: Use  | — | Inactivated yeast                              |  |
| Type of treatment in accordance with Annex III, point A(2)(b) to Regulation (EC) No 606/2009 | — | Calcium sulphate                               | Only for 'vino generoso' or 'vino generoso de licor' |

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**Changes and effects yet to be applied to :**

- Regulation applied (with modifications) by [S.I. 2023/959 reg. 6Sch. 3](#)

**Changes and effects yet to be applied to the whole legislation item and associated provisions**

- Annex 2 para. 3 words substituted by [S.I. 2019/693 reg. 3\(56\)](#)
- Art. 29(1)(a) words substituted by [S.I. 2019/693 reg. 3\(17\)\(b\)\(i\)\(bb\)](#) (This amendment not applied to [legislation.gov.uk](#). [S.I. 2019/693](#), reg. 3(17)(b)(i)(bb) substituted immediately before IP completion day by [S.I. 2020/1400](#), regs. 1(b), 3(3)(e))