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#### COVER NOTE

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From:	Secretary-General of the European Commission, signed by Mr Jordi AYET PUIGARNAU, Director
date of receipt:	31 January 2017
To:	Mr Jeppe TRANHOLM-MIKKELSEN, Secretary-General of the Council of the European Union

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No. Cion doc.:	C(2017) 403 final - ANNEX 1
Subject:	ANNEX to the COMMISSION DELEGATED REGULATION supplementing Regulation (EU) No 251/2014 of the European Parliament and of the Council as regards the authorised production processes for obtaining aromatised wine products

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Delegations will find attached document C(2017) 403 final - ANNEX 1.

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Encl.: C(2017) 403 final - ANNEX 1



Brussels, 31.1.2017  
C(2017) 403 final

ANNEX 1

**ANNEX**

**to the**

**COMMISSION DELEGATED REGULATION**

**supplementing Regulation (EU) No 251/2014 of the European Parliament and of the Council as regards the authorised production processes for obtaining aromatised wine products**

List of authorised production processes referred to in  
Article 4(2) of Regulation (EC) No 251/2014

No	Production Process	Purpose	Conditions of use	Requirements
1	Acidification and deacidification	To increase or decrease titration acidity and real acidity (decrease or increase of pH), in order to provide specific organoleptic characteristics and increase stability.	<ul style="list-style-type: none"> <li>- Electromembrane treatment</li> <li>- Treatment with cation exchangers</li> </ul>	<p>For the electro-membrane treatment for acidification, the requirements set out in Appendix 14 to Commission Regulation (EC) No 606/2009<sup>1</sup> apply <i>mutatis mutandis</i>.</p> <p>For the electro-membrane treatment for deacidification, the requirements set out in Appendix 17 to Regulation (EC) No 606/2009 apply <i>mutatis mutandis</i>.</p> <p>For the use of cation exchangers, the requirements set out in Appendix 15 to Regulation (EC) No 606/2009 apply <i>mutatis mutandis</i>.</p>
2	Filtration and centrifugation	<p>To obtain:</p> <ul style="list-style-type: none"> <li>- transparency of the products</li> <li>- biological stability by the elimination of micro-organisms</li> <li>- chemical stability.</li> </ul>	<p>Flow of aromatised wines products through filters that trap suspended particles, substances in solution in colloid state.</p> <p>Filtration can be performed with or without inert filtering agent, with organic or mineral membranes, including semi-permeable membranes.</p>	
3	Correction of the colour and taste	<ul style="list-style-type: none"> <li>- To adjust the colour of the product.</li> <li>- To provide specific organoleptic characteristics to the</li> </ul>	<ul style="list-style-type: none"> <li>- Treatment with oenological charcoal.</li> <li>- Treatment by polyvinylpyrrolidone.</li> </ul>	<p>Charcoal: maximum 200 g/hl</p> <p>Polyvinylpyrrolidone: Maximum 80 g/hl</p>

<sup>1</sup> Commission Regulation (EC) No 606/2009 of 10 July 2009 laying down certain detailed rules for implementing Council Regulation (EC) No 479/2008 as regards the categories of grapevine products, oenological practices and the applicable restrictions (OJ L 193 24.7.2009, p. 1).

No	Production Process	Purpose	Conditions of use	Requirements
		product.		
4	Increase of the alcohol content	To increase the alcoholic strength	<ul style="list-style-type: none"> <li>- Water removal by: <ul style="list-style-type: none"> <li>o subtractive enrichment techniques as reverse osmosis;</li> <li>o cryoconcentration by means of freezing and removal of ice thus formed.</li> </ul> </li> <li>- Refermentation by the addition of fermentable sugars among those referred to in Annex I(2) to Regulation (EC) No 251/2014 and subsequent fermentation by means of selected yeasts.</li> </ul>	
5	Decrease of the alcohol content	To reduce of the alcoholic strength	Separation of ethanol by using physical separation techniques.	<p>The aromatized wine products treated must have no organoleptic defaults and must be suitable for direct human consumption.</p> <p>Reduction of alcohol in aromatized wine product cannot be carried out if one of the following operations took place during the preparation of the aromatized wine product:</p> <ul style="list-style-type: none"> <li>- addition of alcohol</li> <li>- concentration</li> <li>- refermentation</li> </ul>
6	Tartaric stabilization	To obtain tartaric stability with regard to potassium hydrogen tartrate, calcium tartrate	<ul style="list-style-type: none"> <li>- Electrodialysis treatment</li> <li>- Treatment by cation exchanger, during which the base wine flows through a column filled with</li> </ul>	<p>For the electrodialysis treatment, the requirements set out in Appendix 7 to Regulation (EC) No 606/2009 apply <i>mutatis mutandis</i>.</p> <p>For the use of cation exchangers, the requirements set out in Appendix</p>

No	Production Process	Purpose	Conditions of use	Requirements
		and other calcium salts.	<p>polymeric resin reacting as undissolvable polyelectrolyte and whose cations can be exchanged with cations of the surrounding environment.</p> <ul style="list-style-type: none"> <li>- Cooling, by keeping products at a reduced temperature</li> </ul>	12 to Regulation (EC) No 606/2009 apply <i>mutatis mutandis</i> .
7	Blending	To adjust the final organoleptic profile of aromatised wine products	Blending of different products of the wine sector, as referred to in points 2(a), 3(a) and 4(a) of Article 3 of Regulation (EU) No 251/2014.	
8	Preservation by heat	To preserve the product by securing microbiological stability.	Heat treatments, including pasteurization. Heating to a temperature necessary to remove yeasts and bacteria.	
9	Clarification	To remove insoluble components	<p>Use of the following processing aids:</p> <ul style="list-style-type: none"> <li>- edible gelatin</li> <li>- plant proteins from wheat and peas</li> <li>- isinglass</li> <li>- casein and potassium caseinates</li> <li>- egg albumin</li> <li>- bentonite</li> </ul>	

No	Production Process	Purpose	Conditions of use	Requirements
			<ul style="list-style-type: none"> <li>- silicon dioxide as a gel or colloidal solution</li> </ul>	