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II

(Non-legislative acts)

REGULATIONS

**COMMISSION DELEGATED REGULATION (EU) 2019/934
of 12 March 2019**

supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards wine-growing areas where the alcoholic strength may be increased, authorised oenological practices and restrictions applicable to the production and conservation of grapevine products, the minimum percentage of alcohol for by-products and their disposal, and publication of OIV files

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007 ⁽¹⁾, and in particular Article 75(2) and Article 80(4) thereof,

Whereas:

- (1) Regulation (EU) No 1308/2013 repealed and replaced Council Regulation (EC) No 1234/2007 ⁽²⁾. Section 1 of Chapter I of Title II of Part II of Regulation (EU) No 1308/2013 lays down rules on the categories of grapevine products, oenological practices and the applicable restrictions and empowers the Commission to adopt delegated and implementing acts in that respect. In order to ensure the smooth functioning of the wine market in the new legal framework, certain rules have to be adopted by means of such acts. Those acts should replace the provisions of Commission Regulation (EC) No 606/2009 ⁽³⁾ which should therefore be repealed.
- (2) Part II of Annex VII to Regulation (EU) No 1308/2013 listing the categories of grapevine products provides that wine is to have a total alcoholic strength of not more than 15 % volume. However, by way of derogation, that limit may be increased to 20 % volume for wines produced without enrichment in certain wine-growing areas. These areas should be defined.
- (3) Articles 80 and 83 of Regulation (EU) No 1308/2013 and Annex VIII thereto lay down general rules on oenological practices and processes and refer to detailed rules to be adopted by the Commission. The permitted oenological practices including the methods for sweetening wines should be defined in a clear and precise manner, and limits on the use of certain substances that may be used for wine-making and the conditions for using some of those substances for wine-making should be laid down.
- (4) Annex I A to Regulation (EC) No 606/2009 lists authorised oenological practices and processes. The list of authorised oenological practices should be clarified and its coherence should be improved. The list should also be supplemented to take account of technical progress. To improve clarity, the list should be divided into two tables separating oenological processes from oenological compounds.

⁽¹⁾ OJ L 347, 20.12.2013, p. 671.

⁽²⁾ Council Regulation (EC) No 1234/2007 of 22 October 2007 establishing a common organisation of agricultural markets and on specific provisions for certain agricultural products (Single CMO Regulation) (OJ L 299, 16.11.2007, p. 1).

⁽³⁾ 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).

- (5) Table 1 of Part A of Annex I to this Regulation should list the authorised oenological processes as well as the conditions and limits of their use. The authorised processes should be based on the relevant methods recommended by the International Organisation of Vine and Wine (OIV), as contained in the OIV files referred to in the table, and relevant Union legislation referred to in the table.
- (6) To ensure that producers of grapevine products using authorised oenological compounds are better informed and acquire a better understanding of relevant rules, Table 2 of Part A of Annex I to this Regulation should list the authorised oenological compounds as well as the conditions and limits of their use. The authorised oenological compounds should be based on the relevant compounds recommended by the OIV, as contained in the OIV files referred to in the table, and relevant Union legislation referred to in the table. The table should moreover clearly identify the international denomination, the E-number if available and/or the Chemical Abstracts Service (CAS) number of the compound. It should further include a classification of the compounds into two categories, according to their use as an additive or as a processing aid, which is necessary in particular for labelling purposes.
- (7) To simplify applicable rules and to ensure coherence between the rules laid down in this Regulation and international standards, the former practice of duplicating certain information contained in the files of the OIV Code of Oenological Practices by reproducing the contents in Appendices to Annex I should be discontinued. The conditions and limits of use should follow in principle OIV recommendations, unless additional conditions, limits and derogations to the OIV files are appropriate.
- (8) The Commission should publish in the *Official Journal of the European Union* the files of the OIV Code of Oenological Practices referred to in Annex I to this Regulation and ensure that the OIV files concerned are available in all official languages of the Union.
- (9) Annex I B to Regulation (EC) No 606/2009 lays down the maximum levels of sulphur dioxide in wines produced in the Union. The limits are aligned with the OIV limits, which are recognised internationally, and the derogations required for certain sweet wines produced in small quantities owing to their higher sugar content and to ensure their good conservation should be maintained. In the light of current scientific studies into the reduction and replacement of sulphites in wine and the sulphite intake from wine in the human diet, the maximum limits could be re-examined at a later date with a view to further reducing them.
- (10) The procedures by which Member States may authorise certain oenological practices and processes not provided for by Union rules for a defined period and for experimental purposes should be laid down.
- (11) The production of sparkling wines, quality sparkling wines and quality aromatic sparkling wines requires a number of specific practices in addition to the oenological practices permitted for other grapevine products. For reasons of clarity, those practices should be listed in a separate Annex to this Regulation.
- (12) The production of liqueur wines requires a number of specific practices in addition to the oenological practices permitted for other grapevine products and the production of liqueur wines with a protected designation of origin has certain particularities. For reasons of clarity, those practices and restrictions should be listed in a separate Annex to this Regulation.
- (13) Coupage is a widespread oenological practice which can have a considerable impact on the quality of grapevine products. Therefore, in order to prevent abuse and to ensure high quality grapevine products whilst also promoting a more competitive sector, the practice should be defined and strictly regulated. As far as rosé wine production is concerned, for the same reasons, this practice should be regulated in particular for certain wines which are not subject to specifications.
- (14) Union rules on foodstuffs and the International Oenological Codex of the OIV already lay down specifications concerning purity and identification in relation to a large number of substances used in oenological practices. For the purposes of harmonisation and clarity, those specifications should be adhered to in the first instance and additional rules specific to the situation in the Union should also be provided for.
- (15) Wine products that do not comply with the provisions of Section 1 of Chapter I of Title II of Part II of Regulation (EU) No 1308/2013 or the provisions laid down in this Regulation may not be placed on the market and must be destroyed. However, some of these products may be permitted to be used for industrial purposes

only and therefore the conditions for their use should be laid down so as to ensure adequate monitoring of their final use. In addition, to avoid financial losses for operators with stocks of certain products produced before the date of entry into force of this Regulation, provision should be made enabling products made in accordance with the rules in force before that date to be released for consumption.

- (16) Notwithstanding the general rule laid down in Section D of Part II of Annex VIII to Regulation (EU) No 1308/2013, the pouring of wine or grape must onto lees or grape marc or pressed 'aszú' or 'výber' pulp is an essential characteristic of the production of certain Hungarian and Slovak wines. The particular rules for such practice must be laid down in accordance with the national provisions in force in the Member States concerned on 1 May 2004.
- (17) In order to ensure the quality of the grapevine products, provision should be made for the implementation of the prohibition of over-pressing of grapes. Verifying the correct application of that prohibition requires there to be adequate monitoring of the by-products resulting from winemaking and their final use. To this end, rules on the minimum percentage of alcohol contained in the by-products after the pressing of grapes should be specified, as well as on the conditions for the mandatory disposal of by-products held by any natural or legal person or groups of persons, under the supervision of the competent authorities of the Member States. Since those conditions are directly linked to the winemaking process, they should be listed together with the oenological practices and applicable restrictions for the production of wine set out in this Regulation,

HAS ADOPTED THIS REGULATION:

Article 1

Scope

This Regulation lays down rules supplementing Regulation (EU) No 1308/2013 concerning wine-growing areas where the alcoholic strength may be increased, authorised oenological practices and restrictions applicable to the production and conservation of grapevine products, the minimum percentage of alcohol for by-products and their disposal, and publication of OIV files.

Article 2

Wine-growing areas where wines may have a maximum total alcoholic strength of 20 % vol.

The wine-growing areas referred to in the first indent of point (c) of the second paragraph of point (1) of Part II of Annex VII to Regulation (EU) No 1308/2013 shall be zones C I, C II and C III referred to in Appendix 1 to that Annex and the areas of zone B in which white wines with the following protected geographical indications may be produced: 'Vin de pays de Franche-Comté' and 'Vin de pays du Val de Loire'.

Article 3

Authorised oenological practices

1. The authorised oenological practices and restrictions applicable to the production and conservation of grapevine products falling within the scope of Part II of Annex VII to Regulation (EU) No 1308/2013, referred to in Article 80(1) of that Regulation, are laid down in Annex I to this Regulation.

Table 1 of Part A of Annex I lays down the authorised oenological processes and the conditions and limits of their use.

Table 2 of Part A of Annex I lays down the authorised oenological compounds and the conditions and limits of their use.

2. The Commission shall publish the files of the OIV Code of Oenological Practices referred to in column 2 of Table 1 and in column 3 of Table 2 of Part A of Annex I to this Regulation in the *Official Journal of the European Union*, C series.

3. Part B of Annex I lays down the maximum sulphur dioxide contents of wines.
4. Part C of Annex I lays down the maximum volatile acid contents of wines.
5. Part D of Annex I lays down the rules on sweetening.

Article 4

Experimental use of new oenological practices

1. For experimental purposes, referred to in Article 83(3) of Regulation (EU) No 1308/2013, each Member State may authorise the use of certain oenological practices or processes not provided for in that Regulation or in this Regulation, for a maximum of five years, on condition that:

- (a) the practices and processes concerned meet the requirements of the third subparagraph of Article 80(1) and Article 80(3)(b) to (e) of Regulation (EU) No 1308/2013;
- (b) such practices and processes are applied to quantities not exceeding 50 000 hectolitres per year for any one experiment;
- (c) the Member State concerned informs the Commission and the other Member States at the beginning of the experiment of the terms of each authorisation;
- (d) the processes shall be entered on the accompanying document referred to in Article 147(1) and in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.

'Experiment' means an operation or operations carried out in the context of a well-defined research project with a single experimental protocol.

2. The products obtained by the experimental use of such oenological practices and processes may be placed on the market of a Member State other than the Member State concerned provided the Member State authorising the experiment gives prior notification to the competent authorities of the Member State of destination of the terms of the authorisation and the quantities involved.

3. Within a period of three months following the end of the period referred to in paragraph 1, the Member State concerned shall forward to the Commission a report on the authorised experiment and the results thereof. The Commission shall notify the other Member States of those results.

4. Depending on these results, the Member State concerned may apply to the Commission for authorisation to continue the experiment, possibly with a larger quantity of products than in the original experiment, for a further maximum period of three years. The Member State concerned shall submit an appropriate file in support of its application. The Commission shall adopt a decision on the application in accordance with the procedure referred to in Article 229(2) of Regulation (EU) No 1308/2013.

5. The notification of information or documents to the Commission provided for in point (c) of paragraph 1 and in paragraphs 3 and 4 shall be made in accordance with Commission Delegated Regulation (EU) 2017/1183 ⁽⁴⁾.

Article 5

Oenological practices applicable to categories of sparkling wines

In addition to the oenological practices and restrictions of general application laid down in Regulation (EU) No 1308/2013 and in Annex I to this Regulation, the authorised specific oenological practices and restrictions, including enrichment, acidification and de-acidification, concerning sparkling wines, quality sparkling wines and quality aromatic sparkling wines, referred to in points (4), (5) and (6) of Part II of Annex VII to Regulation (EU) No 1308/2013 are listed in Annex II to this Regulation.

⁽⁴⁾ Commission Delegated Regulation (EU) 2017/1183 of 20 April 2017 on supplementing Regulations (EU) No 1307/2013 and (EU) No 1308/2013 of the European Parliament and the Council with regard to the notifications to the Commission of information and documents (OJ L 171, 4.7.2017, p. 100).

*Article 6***Oenological practices applicable to liqueur wines**

In addition to the oenological practices and restrictions of general application laid down in Regulation (EU) No 1308/2013 and in Annex I to this Regulation, the authorised specific oenological practices and restrictions concerning liqueur wines referred to in point (3) of Part II of Annex VII to Regulation (EU) No 1308/2013 are listed in Annex III to this Regulation.

*Article 7***Definition of coupage**

1. 'Coupage' referred to in point (h) of Article 75(3) and Section C of Part II of Annex VIII to Regulation (EU) No 1308/2013 means the mixing of wines or musts of different origins, different vine varieties, different harvest years or different categories of wine or of must.

2. The following shall be regarded as different categories of wine or must:

- (a) red wine, white wine and the musts or wines suitable for yielding one of these categories of wine;
- (b) wines without a protected designation of origin and wines without protected geographical indication, wines with a protected designation of origin (PDO) and wines with a protected geographical indication (PGI) as well as musts or wines suitable for yielding one of these categories of wine.

For the purposes of this paragraph, rosé wine shall be regarded as red wine.

3. The following processes shall not be regarded as coupage:

- (a) enrichment by the addition of concentrated grape must or rectified concentrated grape must;
- (b) sweetening.

*Article 8***General rules on blending and coupage**

1. A wine may be obtained by blending or coupage only where the constituents of that blending or coupage possess the required characteristics for obtaining wine and comply with Regulation (EU) No 1308/2013 and this Regulation.

Coupage of a non-PDO/PGI white wine with a non-PDO/PGI red wine cannot produce a rosé wine.

However, the second subparagraph does not exclude coupage of the type referred to therein where the final product is intended for the preparation of a cuvée as defined in point 12 of Part IV of Annex II to Regulation (EU) No 1308/2013 or intended for the production of semi-sparkling wines.

2. Coupage of a grape must or a wine which has undergone the oenological practice referred to in point 11.1 of Table 2 of Part A of Annex I to this Regulation with a grape must or a wine which has not undergone that practice shall be prohibited.

*Article 9***The purity and identification specifications of substances used in oenological practices**

1. Where they are not laid down by Commission Regulation (EU) No 231/2012 ⁽⁵⁾, the purity and identification specifications of substances used in the oenological practices referred to in Article 75(3)(f) of Regulation (EU) No 1308/2013 shall be those referred to in column 4 of Table 2 of Part A of Annex I to this Regulation.

⁽⁵⁾ Commission Regulation (EU) No 231/2012 of 9 March 2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and the Council (OJ L 83, 22.3.2012, p. 1).

2. The enzymes and enzymatic preparations used in the authorised oenological practices and processes listed in Part A of Annex I shall meet the requirements of Regulation (EC) No 1332/2008 of the European Parliament and of the Council ⁽⁶⁾.

Article 10

Conditions governing the holding, circulation and use of products not complying with Article 80 of Regulation (EU) No 1308/2013 or this Regulation

1. Products referred to in the first subparagraph of Article 80(2) of Regulation (EU) No 1308/2013 shall not be marketed and shall be destroyed. However, Member States may authorise under certain conditions the use of certain of such products, the characteristics of which they shall determine, by distilleries or vinegar factories or for industrial purposes.
2. Such products may not be held without legitimate cause by producers or traders and they may be moved only to distilleries, vinegar factories, or establishments using them for industrial purposes or products or to elimination plants.
3. Member States may have denaturing agents or indicators added to wines referred to in paragraph 1 in order to make them more easily identifiable. Where justified, they may also prohibit the uses provided for in paragraph 1 and have the products destroyed.
4. Wine produced before 1 August 2009 may be offered or supplied for direct human consumption provided that it complies with the Union or national rules in force prior to that date.

Article 11

General rules applicable to the enrichment, acidification and deacidification of products other than wine

The authorised processes referred to in point 1 of Section D of Part I of Annex VIII to Regulation (EU) No 1308/2013 must be carried out in a single operation. However, Member States may permit some of these processes to be carried out in more than one operation where this improves the vinification of the products concerned. In such cases, the limits laid down in Annex VIII to Regulation (EU) No 1308/2013 shall apply to the whole operation concerned.

Article 12

Pouring of wine or grape must onto lees or grape marc or pressed 'aszú'/'výber' pulp

The pouring of wine or grape must onto lees or grape marc or pressed 'aszú'/'výber' pulp, provided for in point 2 of Section D of Part II of Annex VIII to Regulation (EU) No 1308/2013, shall be carried out as follows, in accordance with the national provisions in force on 1 May 2004:

- (a) 'Tokaji fordítás' or 'Tokajský forditáš' shall be prepared by pouring must or wine on pressed 'aszú'/'výber' pulp;
- (b) 'Tokaji máslás' or 'Tokajský másláš' shall be prepared by pouring must or wine on the lees of 'szamorodni'/'samorodné' or 'aszú'/'výber'.

The products concerned must be from the same harvest year.

Article 13

Fixing a minimum percentage of alcohol for by-products

1. Subject to point 1 of Section D of Part II of Annex VIII to Regulation (EU) No 1308/2013, Member States shall fix a minimum percentage for the volume of alcohol that must be contained in the by-product, after its separation from wines, in relation to that contained in the wine produced. Member States may modulate that minimum percentage on the basis of objective and non-discriminatory criteria.

⁽⁶⁾ Regulation (EC) No 1332/2008 of the European Parliament and of the Council of 16 December 2008 on food enzymes and amending Council Directive 83/417/EEC, Council Regulation (EC) No 1493/1999, Directive 2000/13/EC, Council Directive 2001/112/EC and Regulation (EC) No 258/97 (OJ L 354, 31.12.2008, p. 7).

2. Where the relevant percentage fixed by Member States pursuant to paragraph 1 is not reached, the operator concerned shall deliver a quantity of wine from his own production that corresponds to the quantity needed to reach the minimum percentage.

3. For the purpose of determining the volume of alcohol contained in the by-products in relation to that contained in the wine produced, the standard wine natural alcoholic strengths by volume to be applied in the different wine-growing zones shall be:

- (a) 8,0 % for zone A;
- (b) 8,5 % for zone B;
- (c) 9,0 % for zone C I;
- (d) 9,5 % for zone C II;
- (e) 10,0 % for zone C III.

Article 14

Disposal of by-products

1. Producers shall withdraw the by-products of winemaking or of any other processing of grapes under supervision by the competent authorities of the Member States, subject to the requirements on delivery and registration laid down in Article 9(1)(b) of Commission Delegated Regulation (EU) 2018/273 ⁽⁷⁾ and Article 14(1)(b)(vii) and Article 18 of Commission Implementing Regulation (EU) 2018/274 ⁽⁸⁾, respectively.

2. Withdrawal shall be carried out without delay and no later than at the end of the wine year in which the by-products were obtained, in compliance with applicable Union legislation, in particular as regards environmental protection.

3. Member States may decide that producers who, during the wine year in question, do not produce more than 50 hectolitres of wine or must themselves on their own premises are not required to withdraw their by-products.

4. Producers may fulfil the obligation of disposing of all or a part of the by-products of winemaking or any other processing of grapes by delivering the by-products to distillation. Such disposal of the by-products shall be certified by the competent authority of the Member State concerned.

5. Member States may decide that the delivery to distillation of all or a part of the by-products of winemaking or of any other processing of grapes is made compulsory for all or certain producers on their territory on the basis of objective and non-discriminatory criteria.

Article 15

Transitional arrangements

Stocks of grapevine products produced before the date of entry into force of this Regulation in accordance with the rules in force before that date may be released for human consumption.

Article 16

Repeal

Regulation (EC) No 606/2009 is repealed.

⁽⁷⁾ Commission Delegated Regulation (EU) 2018/273 of 11 December 2017 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards the scheme of authorisations for vine plantings, the vineyard register, accompanying documents and certification, the inward and outward register, compulsory declarations, notifications and publication of notified information, and supplementing Regulation (EU) No 1306/2013 of the European Parliament and of the Council as regards the relevant checks and penalties, amending Commission Regulations (EC) No 555/2008, (EC) No 606/2009 and (EC) No 607/2009 and repealing Commission Regulation (EC) No 436/2009 and Commission Delegated Regulation (EU) 2015/560 (OJ L 58, 28.2.2018, p. 1).

⁽⁸⁾ Commission Implementing Regulation (EU) 2018/274 of 11 December 2017 laying down rules for the application of Regulation (EU) No 1308/2013 of the European Parliament and of the Council, as regards the scheme of authorisations for vine plantings, certification, the inward and outward register, compulsory declarations and notifications, and of Regulation (EU) No 1306/2013 of the European Parliament and of the Council as regards the relevant checks and repealing Commission Implementing Regulation (EU) 2015/561 (OJ L 58, 28.2.2018, p. 60).

*Article 17***Entry into force**

1. This Regulation shall enter into force on the twentieth day following that of its publication in the *Official Journal of the European Union*.
2. It shall apply from 7 December 2019.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 12 March 2019.

For the Commission

The President

Jean-Claude JUNCKER

ANNEX I

PART A

AUTHORISED OENOLOGICAL PRACTICES

TABLE 1: AUTHORISED OENOLOGICAL PROCESSES AS REFERRED TO IN ARTICLE 3 (1).

	1	2
	Oenological processes	Conditions and limits of use ⁽¹⁾
1	Aeration or oxygenation	Only when using gaseous oxygen.
2	Heat treatments	Subject to the conditions set out in files 1.8 (1970), 2.4.4 (1988), 3.4.3 (1988) and 3.4.3.1 (1990) of the OIV Code of Oenological Practices.
3	Centrifugation and filtration with or without an inert filtering agent	Use of an inert filtering agent must not leave undesirable residues in the treated product.
4	Create an inert atmosphere	Only for the purpose to handle the product shielded from the air.
5	Elimination of sulphur dioxide by physical processes	Only with fresh grapes, grape must, partially fermented grape must, partially fermented grape must obtained from raisined grapes, concentrated grape must, rectified concentrated grape must or new wine still in fermentation.
6	Ion exchange resins	Only with grape must intended for the manufacture of rectified concentrated grape must. Subject to the conditions laid down in Appendix 3.
7	Bubbling	Only when using argon or nitrogen.
8	Flotation	Only when using nitrogen or carbon dioxide or by aerating. Subject to the conditions set out in file 2.1.14 (1999).
9	Discs of pure paraffin impregnated with allyl isothiocyanate	Only for the purpose to create a sterile atmosphere. In Italy permitted solely as long as it is in conformity with that country's legislation and only in containers holding more than 20 litres. The use of allyl isothiocyanate is subject to the conditions and limits in Table 2 on authorised oenological compounds.
10	Electrodialysis treatment	Only for the purpose to ensure the tartaric stabilisation of the wine. Only for partially fermented must for direct human consumption as such and for the products defined in points (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16) of Part II of Annex VII to Regulation (EU) No 1308/2013. Subject to the conditions laid down in Appendix 5 to this Annex.

	1	2
	Oenological processes	Conditions and limits of use ⁽¹⁾
11	Pieces of oak wood	In winemaking and ageing, including in the fermentation of fresh grapes and grape must. Subject to the conditions laid down in Appendix 7.
12	Correction of the alcohol content of wine	Correction only carried out with wine. Subject to the conditions laid down in Appendix 8.
13	Cation exchangers for tartaric stabilisation	Only for the tartaric stabilisation of partially fermented must for direct human consumption as such and of the products defined in points (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16) of Part II of Annex VII to Regulation (EU) No 1308/2013. Subject to the conditions laid down in file 3.3.3 (2011) of the OIV Code of Oenological Practices. It must also comply with Regulation (EC) No 1935/2004 of the European Parliament and of the Council ⁽²⁾ and with the national provisions adopted for the implementation thereof. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.
14	Electro-membranary treatment	Only for acidification or deacidification. Subject to the conditions and limits laid down in Sections C and D of Part I of Annex VIII to Regulation (EU) No 1308/2013 and Article 11 of this Regulation. It must comply with Regulation (EC) No 1935/2004 and with Regulation (EU) No 10/2011 ⁽³⁾ and with the national provisions adopted for the implementation thereof. Subject to the conditions set out in files 2.1.3.1.3 (2010), 2.1.3.2.4 (2012), 3.1.1.4 (2010), 3.1.2.3 (2012) of the OIV Code of Oenological Practices. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.
15	Cation exchangers for acidification	Subject to the conditions and limits laid down in Sections C and D of Part I of Annex VIII to Regulation (EU) No 1308/2013 and Article 11 of this Regulation. It must comply with Regulation (EC) No 1935/2004 and with the national provisions adopted for the implementation thereof. Subject to the conditions set out in files 2.1.3.1.4 (2012) and 3.1.1.5 (2012) of the OIV Code of Oenological Practices. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.
16	Membrane coupling	Only for the reduction in sugar content of musts as defined in point 10 of Part II of Annex VII to Regulation (EU) No 1308/2013. Subject to the conditions laid down in Appendix 9.
17	Membrane contactors	Only for the purpose to manage the dissolved gas in wine. Only for the products defined in points (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16) of Part II of Annex VII to Regulation (EU) No 1308/2013. The addition of carbon dioxide for the products defined in points (4), (5), (6) and (8) of Part II of that Annex is prohibited. It must comply with Regulation (EC) No 1935/2004 and with Regulation (EC) No 10/2011 and with the national provisions adopted for the implementation thereof. Subject to the conditions set out in file 3.5.17 (2013) of the OIV Code of Oenological Practices.
18	Membrane technology coupled with activated carbon	Only for the purpose to reduce excess 4-ethylphenol and 4-ethylguaiacol in wines. Subject to the conditions laid down in Appendix 10.

	1	2
	Oenological processes	Conditions and limits of use ⁽¹⁾
19	Filter plates containing zeolite y-faujasite	Only for the purpose to adsorb haloanisoles. Subject to the conditions laid down in file 3.2.15 (2016) of the OIV Code of Oenological Practices.

⁽¹⁾ The year in brackets following references to a file of the OIV Code of Oenological Practices indicates the version of the file authorised by the Union as authorised oenological practices, subject to the conditions and limits of use set out in this table.

⁽²⁾ Regulation (EC) No 1935/2004 of the European Parliament and of the Council on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC (OJ L 338, 13.11.2004, p 4).

⁽³⁾ Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food (OJ L 12, 15.1.2011, p. 1).

TABLE 2: AUTHORISED OENOLOGICAL COMPOUNDS AS REFERRED TO IN ARTICLE 3 (1).

	1	2	3	4	5	6	7	8
	Substances/Activities	E number and/or CAS number	OIV Code of Oenological Practices ⁽¹⁾	OIV Codex file reference as referred to in Article 9(1)	Additive	Processing aid/substance used as processing aid ⁽²⁾	Conditions and limits of use ⁽³⁾	Categories of wine products ⁽⁴⁾
1	Acidity regulators							
1.1	Tartaric acid (L(+)-)	E 334/CAS 87-69-4	File 2.1.3.1.1 (2001); 3.1.1.1 (2001)	COEI-1-LTARAC	x		Conditions and limits laid down in Sections C and D of Part I of Annex VIII to Regulation (EU) No 1308/2013 and Article 11 of this Regulation. Specifications for tartaric acid (L(+)-) laid down in point 2 of Appendix 1 to this Annex.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
1.2	Malic acid (D,L-; L-)	E 296/-	File 2.1.3.1.1 (2001); 3.1.1.1 (2001)	COEI-1-ACIMAL	x			(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
1.3	Lactic acid	E 270/-	File 2.1.3.1.1 (2001); 3.1.1.1 (2001)	COEI-1-ACILAC	x			(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
1.4	Potassium L (+)-tartrate	E 336(ii)/CAS 921-53-9	File 2.1.3.2.2 (1979); 3.1.2.2 (1979)	COEI-1-POTTAR		x		(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)

	1	2	3	4	5	6	7	8
	Substances/Activities	E number and/or CAS number	OIV Code of Oenological Practices ⁽¹⁾	OIV Codex file reference as referred to in Article 9(1)	Additive	Processing aid/substance used as processing aid ⁽²⁾	Conditions and limits of use ⁽³⁾	Categories of wine products ⁽⁴⁾
1.5	Potassium bicarbonate	E 501(ii)/CAS 298-14-6	File 2.1.3.2.2 (1979); 3.1.2.2 (1979)	COEI-1-POTBIC		x		(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
1.6	Calcium carbonate	E 170/CAS 471-34-1	File 2.1.3.2.2 (1979); 3.1.2.2 (1979)	COEI-1-CALCAR		x		(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
1.7	Calcium tartrate	E 354/-	File 3.3.12 (1997)	COEI-1-CALTAR		x		(1), (2), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
1.8	Calcium sulphate	E 516/-	File 2.1.3.1.1.1 (2017)		x		Conditions and limits laid down in point 2(b) of Section A of Annex III. Maximum use level: 2 g/l.	(3)
1.9	Potassium carbonate	E 501(i)	File 2.1.3.2.5 (2017); 3.1.2.2 (1979)			x		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
2	Preservatives and antioxidants							
2.1	Sulphur dioxide	E 220/CAS 7446-09-5	File 1.12 (2004); 2.1.2 (1987); 3.4.4 (2003)	COEI-1-SOUDIO	x		Limits (i.e. maximum quantity in the product placed on the market) as laid down in Section B of Annex I.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
2.2	Potassium bisulphite	E 228/CAS 7773-03-7	File 2.1.2 (1987)	COEI-1-POTBIS	x			(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
2.3	Potassium metabisulphite	E 224/CAS 16731-55-8	File 1.12 (2004), 3.4.4 (2003)	COEI-1-POTANH	x			(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)

	1	2	3	4	5	6	7	8
	Substances/Activities	E number and/or CAS number	OIV Code of Oenological Practices ⁽¹⁾	OIV Codex file reference as referred to in Article 9(1)	Additive	Processing aid/substance used as processing aid ⁽²⁾	Conditions and limits of use ⁽³⁾	Categories of wine products ⁽⁴⁾
2.4	Potassium sorbate	E 202	File 3.4.5 (1988)	COEI-1-POTSOR	x			(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
2.5	Lysozyme	E 1105	File 2.2.6 (1997); 3.4.12 (1997)	COEI-1-LYSOZY	x	x		(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
2.6	L ascorbic acid	E 300	File 1.11 (2001); 2.2.7 (2001); 3.4.7 (2001)	COEI-1-ASCACI	x		Maximum content in wine thus treated and placed on the market: 250 mg/l. Maximum 250 mg/l for each treatment.	Fresh grapes, (1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
2.7	Dimethyldicarbonate (DMDC)	E242/CAS 4525-33-1	File 3.4.13 (2001)	COEI-1-DICDIM	x		The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
3	Sequestrants							
3.1	Charcoal for oenological use		File 2.1.9 (2002); 3.5.9 (1970)	COEI-1-CHARBO		x		White wines, (2), (10), and (14)
3.2	Selective vegetal fibres		File 3.4.20 (2017)	COEI-1-FIBVEG		x		(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
4	Activators for alcoholic and malolactic fermentation							
4.1	Microcrystalline cellulose	E 460(i)/CAS 9004-34-6	File 2.3.2 (2005), 3.4.21 (2015)	COEI-1-CELMIC		x	It must comply with the specifications laid down in the Annex to Regulation (EU) No 231/2012.	Fresh grapes, (2), (4), (5), (6), (7), (10), (11) and (12)

	1	2	3	4	5	6	7	8
	Substances/Activities	E number and/or CAS number	OIV Code of Oenological Practices ⁽¹⁾	OIV Codex file reference as referred to in Article 9(1)	Additive	Processing aid/substance used as processing aid ⁽²⁾	Conditions and limits of use ⁽³⁾	Categories of wine products ⁽⁴⁾
4.2	Diammonium hydrogen phosphate	E 342/CAS 7783-28-0	File 4.1.7 (1995)	COEI-1-PHODIA		x	Only for alcoholic fermentation. No more than 1 g/l (expressed in salts) ⁽⁵⁾ or 0,3 g/l for the second fermentation of sparkling wines.	Fresh grapes, (2), (10), (11), (12), (13), second alcoholic fermentation of (4), (5), (6) and (7).
4.3	Ammonium sulphate	E 517/CAS 7783-20-2	File 4.1.7 (1995)	COEI-1AMMSUL		x		
4.4	Ammonium bisulphite	-/CAS 10192-30-0		COEI 1-AMMHYD		x	Only for alcoholic fermentation. No more than 0,2 g/l (expressed in salts) and up to the limits set in points 2.1 to 2.3.	Fresh grapes, (2), (10), (11), (12) and (13)
4.5	Thiamine hydrochloride	-/CAS 67-03-8	File 2.3.3 (1976); 4.1.7 (1995)	COEI-1-THIAMIN		x	Only for alcoholic fermentation.	Fresh grapes, (2), (10), (11), (12), (13), second alcoholic fermentation of (4), (5), (6) and (7)
4.6	Yeast autolysates	-/-	File 2.3.2 (2005); 3.4.21 (2015)	COEI-1-AUTLYS		x ⁽²⁾		Fresh grapes, (2), (10), (11), (12) and (13)
4.7	Yeast cell walls	-/-	File 2.3.4 (1988); 3.4.21 (2015)	COEI-1-YEHULL		x ⁽²⁾		Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
4.8	Inactivated yeasts	-/-	File 2.3.2 (2005); 3.4.21 (2015)	COEI-1-INAYEA		x ⁽²⁾		Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
4.9	Inactivated yeasts with guaranteed glutathione levels	-/-	File 2.2.9 (2017)	COEI-1-LEVGLU		x ⁽²⁾	Only for alcoholic fermentation.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)

	1	2	3	4	5	6	7	8
	Substances/Activities	E number and/or CAS number	OIV Code of Oenological Practices ⁽¹⁾	OIV Codex file reference as referred to in Article 9(1)	Additive	Processing aid/substance used as processing aid ⁽²⁾	Conditions and limits of use ⁽³⁾	Categories of wine products ⁽⁴⁾
5	Clarifying agents							
5.1	Edible gelatine	-/CAS 9000-70-8	File 2.1.6 (1997); 3.2.1 (2011)	COEI-1-GELATI		x ⁽²⁾		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.2	Wheat protein		File 2.1.17 (2004); 3.2.7 (2004)	COEI-1-PROVEG		x ⁽²⁾		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.3	Peas protein		File 2.1.17 (2004); 3.2.7 (2004)	COEI-1-PROVEG		x ⁽²⁾		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.4	Potatoes protein		File 2.1.17 (2004); 3.2.7 (2004)	COEI-1-PROVEG		x ⁽²⁾		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.5	Isinglass		File 3.2.1 (2011)	COEI-1-COLPOI		x		(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
5.6	Casein	-/CAS 9005-43-0	File 2.1.16 (2004)	COEI-1-CASEIN		x ⁽²⁾		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.7	Potassium caseinates	-/CAS 68131-54-4	File 2.1.15 (2004); 3.2.1 (2011)	COEI-1-POTCAS		x ⁽²⁾		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.8	Egg albumin	-/CAS 9006-59-1	File 3.2.1 (2011)	COEI-1-OEUALB		x ⁽²⁾		(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)

	1	2	3	4	5	6	7	8
	Substances/Activities	E number and/or CAS number	OIV Code of Oenological Practices ⁽¹⁾	OIV Codex file reference as referred to in Article 9(1)	Additive	Processing aid/substance used as processing aid ⁽²⁾	Conditions and limits of use ⁽³⁾	Categories of wine products ⁽⁴⁾
5.9	Bentonite	E 558/-	File 2.1.8 (1970); 3.3.5 (1970)	COEI-1-BENTON		x		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.10	Silicon dioxide (gel or colloidal solution)	E 551/-	File 2.1.10 (1991); 3.2.1 (2011); 3.2.4 (1991)	COEI-1-DIOSIL		x		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.11	Kaolin	-/CAS 1332-58-7	File 3.2.1 (2011)	COEI-1-KAOLIN		x		(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
5.12	Tannins		File 2.1.7 (1970); 2.1.17 (2004); 3.2.6 (1970); 3.2.7 (2004); 4.1.8 (1981); 4.3.2 (1981)	COEI-1-TANINS		x		(1), (3), (4), (5), (6), (7), (8), (9), (10), (15) and (16)
5.13	Chitosan derived from <i>Aspergillus niger</i>	-/CAS 9012-76-4	File 2.1.22 (2009); 3.2.1 (2011); 3.2.12 (2009); 3.2.1 (2009)	COEI-1-CHITOS		x		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.14	Chitin-glucan derived from <i>Aspergillus niger</i>	Chitin: CAS 1398-61-4; Glucan: CAS 9041-22-9.	File 2.1.23 (2009); 3.2.1 (2011); 3.2.13 (2009); 3.2.1 (2009)	COEI-1-CHITGL		x		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.15	Yeast protein extracts	-/-	File 2.1.24 (2011); 3.2.14 (2011); 3.2.1 (2011)	COEI-1-ELEV		x		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.16	Polyvinylpolypyrrolidone	E 1202/CAS 25249-54-1	File 3.4.9 (1987)	COEI-1-PVPP		x		(1), (3), (4), (5), (6), (7), (8), (9), (10), (15) and (16)

	1	2	3	4	5	6	7	8
	Substances/Activities	E number and/or CAS number	OIV Code of Oenological Practices ⁽¹⁾	OIV Codex file reference as referred to in Article 9(1)	Additive	Processing aid/substance used as processing aid ⁽²⁾	Conditions and limits of use ⁽³⁾	Categories of wine products ⁽⁴⁾
5.17	Calcium alginate	E 404/CAS 9005-35-0	File 4.1.8 (1981)	COEI-1-ALGIAC		x	Only in the production of all categories of sparkling and semi-sparkling wines obtained by fermentation in bottle and with the lees separated by disgorging.	(4), (5), (6), (7), (8) and (9)
5.18	Potassium alginate	E 402/CAS 9005-36-1	File 4.1.8 (1981)	COEI-1-POTALG		x	Only in the production of all categories of sparkling and semi-sparkling wines obtained by fermentation in bottle and with the lees separated by disgorging.	(4), (5), (6), (7), (8) and (9)
6	Stabilising agents							
6.1	Potassium hydrogen tartrate	E336(i)/CAS 868-14-4	File 3.3.4 (2004)	COEI-1-POTBIT		x	Only to assist the precipitation of tartaric salts.	partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.2	Calcium tartrate	E354/-	File 3.3.12 (1997)	COEI-1-CALTAR		x		partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.3	Citric acid	E 330	File 3.3.8 (1970); 3.3.1 (1970)	COEI-1-CITACI	x		Maximum content in wine thus treated and placed on the market: 1 g/l	partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)

	1	2	3	4	5	6	7	8
	Substances/Activities	E number and/or CAS number	OIV Code of Oenological Practices ⁽¹⁾	OIV Codex file reference as referred to in Article 9(1)	Additive	Processing aid/substance used as processing aid ⁽²⁾	Conditions and limits of use ⁽³⁾	Categories of wine products ⁽⁴⁾
6.4	Tannins	-/-	3.3.1 (1970);	COEI-1-TANINS				partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.5	Potassium ferrocyanide	E 536/-	File 3.3.1 (1970)	COEI-1-POTFER		x	Subject to the conditions laid down in Appendix 4 to this Annex.	partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.6	Calcium phytate	-/CAS 3615-82-5	File 3.3.1 (1970)	COEI-1-CALPHY		x	For red wines, no more than 8 g/hl Subject to the conditions laid down in Appendix 4 to this Annex.	partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.7	Metatartaric acid	E 353/-	File 3.3.7 (1970)	COEI-1-METACI	x			partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.8	Gum arabic	E 414/CAS 9000-01-5	File 3.3.6 (1972)	COEI-1-GOMARA	x		Quantum satis	partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)

	1	2	3	4	5	6	7	8
	Substances/Activities	E number and/or CAS number	OIV Code of Oenological Practices ⁽¹⁾	OIV Codex file reference as referred to in Article 9(1)	Additive	Processing aid/substance used as processing aid ⁽²⁾	Conditions and limits of use ⁽³⁾	Categories of wine products ⁽⁴⁾
6.9	Tartaric acid D, L- or its neutral salt of potassium	-/CAS 133-37-9	File 2.1.21 (2008); 3.4.15 (2008)	COEI-1-DLTART		x	Only for precipitating excess calcium. Subject to the conditions laid down in Appendix 4 to this Annex.	partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.10	Yeast mannoproteins	-/-	File 3.3.13 (2005)	COEI-1-MANPRO	x			partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.11	Carboxymethylcellulose	E466/-	File 3.3.14 (2008)	COEI-1-CMC	x		Only to ensure tartaric stabilisation.	Vins blancs, (4), (5), (6), (7), (8), (9)
6.12	Polyvinylimidazole-polyvinylpyrrolidone copolymers (PVI/PVP)	-/CAS 87865-40-5	File 2.1.20 (2014); 3.4.14 (2014)	COEI-1-PVIPVP		x	The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
6.13	Potassium polyaspartate	E 456/CAS 64723-18-8	File 3.3.15 (2016)	COEI-1-POTASP	x		Only to contribute to the tartaric stabilisation.	(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
7	Enzymes ⁽⁶⁾							
7.1	Urease	EC 3.5.1.5	File 3.4.11 (1995)	COEI-1-UREASE		x	Only to reduce the level of urea in the wine. Subject to the conditions laid down in Appendix 6 to this Annex.	partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)

	1	2	3	4	5	6	7	8
	Substances/Activities	E number and/or CAS number	OIV Code of Oenological Practices ⁽¹⁾	OIV Codex file reference as referred to in Article 9(1)	Additive	Processing aid/substance used as processing aid ⁽²⁾	Conditions and limits of use ⁽³⁾	Categories of wine products ⁽⁴⁾
7.2	Pectin lyases	EC 4.2.2.10	File 2.1.4 (2013); 2.1.18 (2013); 3.2.8 (2013); 3.2.11 (2013)	COEI-1-ACTPLY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
7.3	Pectin methylesterase	EC 3.1.1.11	File 2.1.4 (2013); 2.1.18 (2013); 3.2.8 (2013); 3.2.11 (2013)	COEI-1-ACTPME		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
7.4	Polygalacturonase	EC 3.2.1.15	File 2.1.4 (2013); 2.1.18 (2013); 3.2.8 (2013); 3.2.11 (2013)	COEI-1-ACTPGA		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
7.5	Hemicellulase	EC 3.2.1.78	File 2.1.4 (2013); 2.1.18 (2013); 3.2.8 (2013); 3.2.11 (2013)	COEI-1-ACTGHE		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
7.6	Cellulase	EC 3.2.1.4	File 2.1.4 (2013); 2.1.18 (2013); 3.2.8 (2013); 3.2.11 (2013)	COEI-1-ACTCEL		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)

	1	2	3	4	5	6	7	8
	Substances/Activities	E number and/or CAS number	OIV Code of Oenological Practices ⁽¹⁾	OIV Codex file reference as referred to in Article 9(1)	Additive	Processing aid/substance used as processing aid ⁽²⁾	Conditions and limits of use ⁽³⁾	Categories of wine products ⁽⁴⁾
7.7	Betaglucanase	EC 3.2.1.58	File 3.2.10 (2004)	COEI-1-BGLUCA		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
7.8	Glycosidase	EC 3.2.1.20	File 2.1.19 (2013); 3.2.9 (2013)	COEI-1-GLYCOS		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
8	Gases and packaging gases ⁽⁷⁾							
8.1	Argon	E 938/CAS 7440-37-1	File 2.2.5 (1970); 3.2.3 (2002)	COEI-1-ARGON	x ⁽⁷⁾	x		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
8.2	Nitrogen	E 941/CAS 7727-37-9	File 2.1.14 (1999); 2.2.5 (1970); 3.2.3 (2002)	COEI-1-AZOTE	x ⁽⁷⁾	x		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
8.3	Carbon dioxide	E 290/CAS 124-38-9	File 1.7 (1970); 2.1.14 (1999); 2.2.3 (1970); 2.2.5 (1970); 2.3.9 (2005); 4.1.10 (2002)	COEI-1-DIOCAR	x ⁽⁷⁾	x	In the case of still wines the maximum carbon dioxide content in the wine so treated and placed on the market is 3 g/l, while the excess pressure caused by the carbon dioxide must be less than 1 bar at a temperature of 20 °C.	partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)

	1	2	3	4	5	6	7	8
	Substances/Activities	E number and/or CAS number	OIV Code of Oenological Practices ⁽¹⁾	OIV Codex file reference as referred to in Article 9(1)	Additive	Processing aid/substance used as processing aid ⁽²⁾	Conditions and limits of use ⁽³⁾	Categories of wine products ⁽⁴⁾
8.4	Gaseous oxygen	E 948/CAS 17778-80-2	File 2.1.1 (2016); 3.5.5 (2016)	COEI-1-OXYGEN		x		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
9	Fermentation agents							
9.1	Yeasts for wine production	-/-	File 2.3.1 (2016); 4.1.8 (1981)	COEI-1-LESEAC		x ⁽²⁾		Fresh grapes, (2), (10), (11), (12), (13), second alcoholic fermentation of (4), (5), (6) and (7)
9.2	Lactic acid bacteria	-/-	File 3.1.2 (1979); 3.1.2.3 (1980)	COEI-1-BALACT		x ⁽²⁾		(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (15) and (16)
10	Correction of defects							
10.1	Copper sulphate, pentahydrate	-/CAS 7758-99-8	File 3.5.8 (1989)	COEI-1-CUISUL		x	No more than 1 g/hl, provided that the copper content of the product so treated does not exceed 1 mg/l, with the exception of liqueur wines prepared from fresh unfermented or slightly fermented grape must, for which the copper content may not exceed 2 mg/l.	partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
10.2	Copper citrate	-/CAS 866-82-0	File 3.5.14 (2008)	COEI-1-CUICIT		x	No more than 1 g/hl, provided that the copper content of the product so treated does not exceed 1 mg/l, with the exception of liqueur wines prepared from fresh unfermented or slightly fermented grape must, for which the copper content may not exceed 2 mg/l.	partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)

	1	2	3	4	5	6	7	8
	Substances/Activities	E number and/or CAS number	OIV Code of Oenological Practices ⁽¹⁾	OIV Codex file reference as referred to in Article 9(1)	Additive	Processing aid/substance used as processing aid ⁽²⁾	Conditions and limits of use ⁽³⁾	Categories of wine products ⁽⁴⁾
10.3	Chitosan derived from <i>Aspergillus niger</i>	-/CAS 9012-76-4	File 3.4.16 (2009)	COEI-1-CHITOS		x		(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
10.4	Chitin-glucan derived from <i>Aspergillus niger</i>	Chitin: CAS 1398-61-4; Glucan: CAS 9041-22-9.	File 3.4.17 (2009)	COEI-1-CHITGL		x		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
10.5	Inactivated yeasts	-/-		COEI-1-INAYEA		x ⁽²⁾		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
11	Other practices							
11.1	Aleppo pine resin	-/-			x		Subject to the conditions laid down in Appendix 2 to this Annex.	(2), (10), (11)
11.2	Fresh lees	-/-				x ⁽²⁾	Only in dry wines. Fresh lees are sound and undiluted and contain yeasts resulting from the recent vinification of dry wine. Quantities not exceeding 5 % of the volume of product treated.	(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
11.3	Caramel	E 150 a-d/-	File 4.3 (2007)	COEI-1-CARAMEL	x		To reinforce the colour as defined in point 2 of Annex I to Regulation (EC) No 1333/2008.	(3)

	1	2	3	4	5	6	7	8
	Substances/Activities	E number and/or CAS number	OIV Code of Oenological Practices ⁽¹⁾	OIV Codex file reference as referred to in Article 9(1)	Additive	Processing aid/substance used as processing aid ⁽²⁾	Conditions and limits of use ⁽³⁾	Categories of wine products ⁽⁴⁾
11.4	Allyl isothiocyanate	-/57-06-7				x	Only to impregnate discs of pure paraffin. See Table 1. No trace of allyl isothiocyanate must be present in the wine.	Only for partially fermented must for direct human consumption as such, and wine.
11.5	Inactivated yeasts	-/-		COEI-1-INAYEA		x ⁽²⁾		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)

⁽¹⁾ The year in brackets following references to a file of the OIV Code of Oenological Practices indicates the version of the file authorised by the Union as authorised oenological practices, subject to the conditions and limits of use set out in this table.

⁽²⁾ Substances used as processing aids as referred to in Article 20(d) of Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004 (OJ L 304, 22.11.2011, p. 18).

⁽³⁾ The authorised oenological compounds are to be used in line with the provisions contained in the files of the OIV Code of Oenological Practices referred to in column 3 unless any further conditions and limits of use as laid down in this column apply.

⁽⁴⁾ If not applicable to all categories of wine products laid down in Part II of Annex VII to Regulation (EU) No 1308/2013.

⁽⁵⁾ The ammonium salts referred to in line 4.2, 4.3 and 4.4 may also be used in combination, up to the overall limit of 1g/l or 0,3 g/l for the second fermentation of sparkling wine. However, the ammonium salt referred to in line 4.4 may not exceed the limit referred to in line 4.4.

⁽⁶⁾ See also Article 9(2) of this Regulation.

⁽⁷⁾ When they are used as additives as referred to in point 20 of Annex I to Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives (OJ L 354, 31.12.2008, p. 16).

*Appendix 1***Tartaric acid (L(+)-) and derived products**

1. Tartaric acid, the use of which for deacidification purposes is provided for in line item 1.1 of Table 2 of this Annex, may be used only for products that:

are from the Elbling and Riesling vine varieties; and

are obtained from grapes harvested in the following wine-growing regions in the northern part of wine-growing zone A:

— Ahr,

— Rheingau,

— Mittelrhein,

— Mosel,

— Nahe,

— Rheinhessen,

— Pfalz,

— Moselle luxembourgeoise.
2. Tartaric acid, the use of which is provided for in line item 1.1 of Table 2 of this Annex, also called tartaric acid (L(+)-), must be of agricultural origin and extracted specifically from wine products. It must also comply with the purity criteria laid down in Regulation (EU) No 231/2012.
3. The following derived products of tartaric acid (L(+)-), the use of which is provided for in the following line items of Table 2 of this Annex, must be of agricultural origin:

— calcium tartrate (1.7)

— potassium tartrate (1.4)

— potassium hydrogen tartrate (6.1)

— metatartaric acid (6.7).

*Appendix 2***Aleppo pine resin**

1. Aleppo pine resin, the use of which is provided for in line item 11.1 of Table 2 of this Annex, may only be used to produce 'retsina' wine. This oenological practice may be carried out only:

(a) in the geographical territory of Greece;

(b) using grape must from grape varieties, areas of production and winemaking areas as specified in Greek national provisions in force at 31 December 1980;

(c) by adding 1 000 grams or less of resin per hectolitre of the product used, before fermentation or, where the actual alcoholic strength by volume does not exceed one third of the overall alcoholic strength by volume, during fermentation.
 2. Greece shall notify the Commission in advance if it intends to amend the provisions referred to in point 1(b). That notification shall be made in accordance with Delegated Regulation (EU) 2017/1183. If the Commission does not respond within two months of receipt of such notification, Greece may implement the planned amendments.
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*Appendix 3***Ion exchange resins**

The ion exchange resins which may be used in accordance with line item 6 of Table 1 of this Annex are styrene and divinylbenzene copolymers containing sulphonic acid or ammonium groups. They must comply with the requirements laid down in Regulation (EC) No 1935/2004 and Union and national provisions adopted in implementation thereof. In addition, when tested by the analysis method laid down in the third paragraph of this Appendix, they must not lose more than 1 mg/l of organic matter into any of the solvents listed. They must be regenerated with substances permitted for use in the preparation of foodstuffs.

These resins may be used only under the supervision of an oenologist or technician and in installations approved by the authorities of the Member States on whose territory they are used. The authorities shall lay down the duties and responsibility incumbent on approved oenologists and technicians.

Analysis method for determining the loss of organic matter from ion exchange resins:

1. SCOPE AND AREA OF APPLICATION

The method determines the loss of organic matter from ion exchange resins.

2. DEFINITION

The loss of organic matter from ion exchange resins. The loss of organic matter is determined by the method specified.

3. PRINCIPLE

Extracting solvents are passed through prepared resins and the weight of organic matter extracted is determined gravimetrically.

4. REAGENTS

All reagents shall be of analytical quality.

Extracting solvents.

4.1. Distilled water or deionised water of equivalent purity.

4.2. Ethanol, 15 % v/v. Prepare by mixing 15 parts of absolute ethanol with 85 parts of water (point 4.1).

4.3. Acetic acid, 5 % m/m. Prepare by mixing 5 parts of glacial acetic acid with 95 parts of water (point 4.1).

5. APPARATUS

5.1. Ion exchange chromatography columns.

5.2. Measuring cylinders, capacity 2 l.

5.3. Evaporating dishes capable of withstanding a muffle furnace at 850 °C.

5.4. Drying oven, thermostatically controlled at 105 ± 2 °C.

5.5. Muffle furnace, thermostatically controlled at 850 ± 25 °C.

5.6. Analytical balance, accurate to 0,1 mg.

5.7. Evaporator, hot plate or infra-red evaporator.

6. PROCEDURE

- 6.1. Add to each of three separate ion exchange chromatography columns (point 5.1) 50 ml of the ion exchange resin to be tested, washed and treated in accordance with the manufacturer's directions for preparing resins for use with food.
- 6.2. For the anionic resins, pass the three extracting solvents (points 4.1, 4.2 and 4.3) separately through the prepared columns (point 6.1) at a flow rate of 350 to 450 ml/h. Discard the first litre of eluate in each case and collect the next two litres in measuring cylinders (point 5.2). For the cationic resins, pass only solvents referred to in points 4.1 and 4.2 through the columns prepared for this purpose.
- 6.3. Evaporate the three eluates over a hotplate or with an infrared evaporator (point 5.7) in separate evaporating dishes (point 5.3) which have been previously cleaned and weighed (m_0). Place the dishes in an oven (point 5.4) and dry to constant weight (m_1).
- 6.4. After recording the constant weight (point 6.3), place the evaporating dish in the muffle furnace (point 5.5) and ash to constant weight (m_2).
- 6.5. Calculate the organic matter extracted (point 7.1). If the result is greater than 1 mg/l, carry out a blank test on the reagents and recalculate the weight of organic matter extracted.

The blank test shall be carried out by repeating the operations referred to in points 6.3 and 6.4 but using two litres of the extracting solvent, to give weights m_3 and m_4 in points 6.3 and 6.4 respectively.

7. EXPRESSION OF THE RESULTS

7.1. Formula and calculation of results

The organic matter extracted from ion exchange resins, in mg/l, is given by:

$$500 (m_1 - m_2)$$

where m_1 and m_2 are expressed in grams.

The corrected weight (mg/l) of the organic matter extracted from ion exchange resins is given by:

$$500 (m_1 - m_2 - m_3 + m_4)$$

where m_1 , m_2 , m_3 and m_4 are expressed in grams.

- 7.2. The difference in the results between two parallel determinations carried out on the same sample must not exceed 0,2 mg/l.

Appendix 4

Potassium ferrocyanide

Calcium phytate

DL tartaric acid

Potassium ferrocyanide or calcium phytate, the use of which is provided for in line items 6.5 and 6.6 of Table 2 of this Annex, or DL tartaric acid, the use of which is provided for in line item 6.9 of Table 2 of this Annex, may be used only under the supervision of an oenologist or technician officially approved by the authorities of the Member State in whose territory the process is carried out, the extent of whose responsibility shall be fixed, if necessary, by the Member State concerned.

After treatment with potassium ferrocyanide or calcium phytate, the wine must contain traces of iron.

Supervision of the use of the product referred to in the first paragraph shall be governed by the provisions adopted by the Member States.

*Appendix 5***Requirements for electrodialysis treatment**

The purpose is to obtain tartaric stability of the wine with regard to potassium hydrogen tartrate and calcium tartrate (and other calcium salts) by extraction of ions in supersaturation in the wine under the action of an electrical field and using membranes that are either anion-permeable or cation-permeable.

1. MEMBRANE REQUIREMENTS

- 1.1. The membranes are to be arranged alternately in a 'filter-press' type system or any other appropriate system separating the treatment (wine) and concentration (waste water) compartments.
- 1.2. The cation-permeable membranes must be designed to extract cations only, in particular K^+ , Ca^{++} .
- 1.3. The anion-permeable membranes must be designed to extract anions only, in particular tartrate anions.
- 1.4. The membranes must not excessively modify the physico-chemical composition and sensory characteristics of the wine. They must meet the following requirements:
 - they must be manufactured according to good manufacturing practice from substances authorised for the manufacture of plastic materials intended to come into contact with foodstuffs as listed in Annex I to Regulation (EU) No 10/2011,
 - the user of the electrodialysis equipment must show that the membranes used meet the above requirements and that any replacements have been carried out by specialised personnel,
 - they must not release any substance in quantities endangering human health or affecting the taste or smell of foodstuffs and must meet the criteria laid down in Regulation (EU) No 10/2011,
 - their use must not trigger interactions between their constituents and the wine liable to result in the formation of new compounds that may be toxic in the treated product.

The stability of fresh electrodialysis membranes is to be determined using a simulant reproducing the physico-chemical composition of the wine for investigation of possible migration of certain substances from them.

The experimental method recommended is as follows:

The simulant is a water-alcohol solution buffered to the pH and conductivity of the wine. Its composition is as follows:

- absolute ethanol: 11 l,
- potassium hydrogen tartrate: 380 g,
- potassium chloride: 60 g,
- concentrated sulphuric acid: 5 ml,
- distilled water: to make up 100 litres,

This solution is used for closed circuit migration tests on an electrodialysis stack under tension (1 volt/cell), on the basis of 50 l/m² of anionic and cationic membranes, until 50 % demineralisation of the solution. The effluent circuit is initiated by a 5 g/l potassium chloride solution. Migrating substances are tested for in both the simulant and the effluent.

Organic molecules entering into the membrane composition that are liable to migrate into the treated solution will be determined. A specific determination will be carried out for each of these constituents by an approved laboratory. The content in the simulant of all the determined compounds must be less than 50 µg/l.

The general rules on controls of materials in contact with foodstuffs must be applied to these membranes.

2. MEMBRANE UTILISATION REQUIREMENTS

The membrane pair is formulated so that the following conditions are met:

- the pH reduction of the wine is to be no more than 0,3 pH units,
- the volatile acidity reduction is to be less than 0,12 g/l (2 meq expressed as acetic acid),
- treatment must not affect the non-ionic constituents of the wine, in particular polyphenols and polysaccharides,
- diffusion of small molecules such as ethanol is to be reduced and must not cause a reduction in alcoholic strength of more than 0,1 % vol.,
- the membranes must be conserved and cleaned by approved methods with substances authorised for use in the preparation of foodstuffs,
- the membranes are marked so that alternation in the stack can be checked,
- the equipment is to be run using a command and control mechanism that will take account of the particular instability of each wine so as to eliminate only the supersaturation of potassium hydrogen tartrate and calcium salts,
- the treatment is to be carried out under the responsibility of an oenologist or qualified technician.

The treatment is to be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.

Appendix 6

Requirements for urease

1. International code for urease: EC 3-5-1-5, CAS No: 9002-13-5.
2. Activity: urease activity (active at acidic pH), to break down urea into ammonia and carbon dioxide. The stated activity is not less than 5 units/mg, one unit being defined as the amount that produces one μmol of ammonia per minute at 37 °C from 5 g/l urea at pH 4.
3. Origin: *Lactobacillus fermentum*.
4. Area of application: breaking down urea present in wine intended for prolonged ageing, where its initial urea concentration is higher than 1 mg/l.
5. Maximum dose: 75 mg of enzyme preparation per litre of wine treated, not exceeding 375 units of urease per litre of wine. After treatment, all residual enzyme activity must be eliminated by filtering the wine (pore size < 1 μm).
6. Chemical and microbiological purity specifications:

Loss on drying	Less than 10 %
Heavy metals	Less than 30 ppm
Pb	Less than 10 ppm
As	Less than 2 ppm
Total coliforms	Absent
<i>Salmonella</i> spp	Absent in 25 g sample
Aerobic count	Less than 5×10^4 cells/g

Urease used in the treatment of wine must be prepared under similar conditions to those for urease as covered by the 'Opinion on the use of urease prepared from *Lactobacillus fermentum* in wine production' of the Scientific Committee for Food of 10 December 1998.

*Appendix 7***Requirements for pieces of oak wood****PURPOSE, ORIGIN AND AREA OF APPLICATION**

Pieces of oak wood are used in winemaking and ageing, including in the fermentation of fresh grapes and grape must, to pass on certain characteristics of oak wood to wine.

The pieces of oak wood must come exclusively from the *Quercus* genus.

They may be left in their natural state, or heated to a low, medium or high temperature, but they may not have undergone combustion, including surface combustion, nor be carbonaceous or friable to the touch. They may not have undergone any chemical, enzymatic or physical processes other than heating. No product may be added for the purpose of increasing their natural flavour or the amount of their extractible phenolic compounds.

LABELLING

The label must mention the origin of the botanical species of oak and the intensity of any heating, the storage conditions and safety precautions.

DIMENSIONS

The dimensions of the particles of wood must be such that at least 95 % in weight are retained by a 2 mm mesh filter (9 mesh).

PURITY

The pieces of oak wood may not release any substances in concentrations which may be harmful to health.

This treatment is to be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.

*Appendix 8***Requirements for treatment to correct the alcohol content of wines**

The aim of treatment to correct alcohol content ('the treatment') is to reduce excessive levels of ethanol in wine in order to improve the balance of flavour.

Requirements:

- (1) The objectives may be achieved by separation techniques applied separately or in combination.
 - (2) The wines treated must have no organoleptic faults and must be suitable for direct human consumption.
 - (3) Elimination of alcohol from the wine may not be carried out if one of the enrichment operations laid down in Part I of Annex VIII to Regulation (EU) No 1308/2013 has been applied to one of the wine products used in the preparation of the wine in question.
 - (4) The alcohol content may be reduced by a maximum of 20 % and the total alcoholic strength by volume of the final product must comply with that defined in point (a) of the second paragraph of point (1) of Part II of Annex VII to Regulation (EU) No 1308/2013.
 - (5) The treatment is to be carried out under the responsibility of an oenologist or qualified technician.
 - (6) The treatment must be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.
 - (7) The Member States may require this treatment to be notified in advance to the competent authorities.
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*Appendix 9***Requirements for treatment to reduce the sugar content of musts by membrane coupling**

The aim of treatment to reduce sugar content ('the treatment') is to remove sugar from a must by membrane coupling linking microfiltration or ultrafiltration to nanofiltration or reverse osmosis.

Requirements:

- (1) The treatment induces a reduction in volume as a function of the quantity of the sugar content of the sugar solution removed from the initial must.
- (2) The processes must allow the content of must constituents other than the sugars to be preserved.
- (3) The reduction in sugar content of musts excludes the correction of the alcohol content of wines which are derived from them.
- (4) The treatment must not be used in conjunction with one of the enrichment operations provided for in Part I of Annex VIII to Regulation (EU) No 1308/2013.
- (5) The treatment is carried out on a volume of must determined as a function of the sugar content reduction objective being sought.
- (6) The objective of the first stage is to render the must suitable for the second stage of concentration and to preserve the macromolecules greater in size than the membrane's cut-off threshold. This stage may be carried out by ultrafiltration.
- (7) The permeate obtained during the first stage of treatment is then concentrated by nanofiltration or by reverse osmosis.

The original water and the organic acids not retained by nanofiltration in particular may be reintroduced in the treated must.

- (8) The treatment must be carried out under the responsibility of an oenologist or qualified technician.
 - (9) The membranes used must comply with the requirements of Regulation (EC) No 1935/2004 and Regulation (EU) No 10/2011 and with the national provisions adopted for the implementation thereof. They must comply with the requirements of the International Oenological Codex published by the OIV.
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*Appendix 10***Requirements for the treatment of wines using a membrane technology coupled with activated carbon to reduce excess 4-ethylphenol and 4-ethylguaiacol**

The aim of the treatment is to reduce the content of 4-ethylphenol and 4-ethylguaiacol of microbial origin that constitutes organoleptic defects and masks the aromas of the wine.

Requirements:

- (1) The treatment is to be carried out under the responsibility of an oenologist or qualified technician.
 - (2) The treatment must be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.
 - (3) The membranes used must comply with the requirements of Regulations (EC) No 1935/2004 and (EU) No 10/2011 and with the national provisions adopted for the implementation thereof. They must comply with the requirements of the International Oenological Codex published by the OIV.
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PART B

THE MAXIMUM SULPHUR DIOXIDE CONTENT OF WINES

A. THE SULPHUR DIOXIDE CONTENT OF WINES

1. The total sulphur dioxide content of wines, other than sparkling wines and liqueur wines, on their release to the market for direct human consumption, may not exceed:
 - (a) 150 milligrams per litre for red wines;
 - (b) 200 milligrams per litre for white and rosé wines.
2. Notwithstanding points 1(a) and (b), the maximum sulphur dioxide content shall be raised, as regards wines with a sugar content, expressed as the sum of glucose and fructose, of not less than five grams per litre, to:
 - (a) 200 milligrams per litre for red wines;
 - (b) 250 milligrams per litre for white and rosé wines;
 - (c) 300 milligrams per litre for:
 - wines entitled to the description 'Spätlese' in accordance with Union provisions,
 - white wines entitled to one of the following protected designations of origin: Bordeaux supérieur, Graves de Vayres, Côtes de Bordeaux-Saint-Macaire for the wines so-called 'moelleux', Premières Côtes de Bordeaux, Côtes de Bergerac, Côtes de Montravel, Gaillac followed by the terms 'doux' or 'vendanges tardives', Rosette and Savennières,
 - white wines entitled to the protected designations of origin Allela, Navarra, Penedès, Tarragona and Valencia and wines entitled to a protected designation of origin from the Comunidad Autónoma del País Vasco and described as 'vendimia tardía',
 - sweet wines entitled to the protected designation of origin 'Binissalem-Mallorca',
 - wines produced from overripe grapes and from raisined grapes entitled to the protected designation of origin 'Málaga' with a residual sugar content equal to or more than 45 g/l,
 - wines originating in the United Kingdom produced in accordance with UK legislation where the sugar content is more than 45 g/l,
 - wines from Hungary bearing the protected designation of origin 'Tokaji' and described in accordance with Hungarian provisions as 'Tokaji édes szamorodni' or 'Tokaji száraz szamorodni',
 - wines entitled to one of the following protected designations of origin: Loazzolo, Alto Adige and Trentino described by the terms or one of the terms: 'passito' or 'vendemmia tardiva',
 - wines entitled to the protected designation of origin: 'Colli orientali del Friuli' accompanied by the term 'Picolit',
 - wines entitled to the protected designations of origin 'Moscato di Pantelleria naturale' and 'Moscato di Pantelleria',
 - wines from the Czech Republic entitled to the description 'pozdní sběr',
 - wines from Slovakia entitled to a protected designation of origin and described by the term 'neskorý zber' and Slovak 'Tokaj' wines entitled to the protected designation of origin 'Tokajské samorodné suché' or 'Tokajské samorodné sladké',
 - wines from Slovenia entitled to a protected designation of origin and described by the term 'vrhunsko vino ZGP — pozna trgatev',
 - white wines with the following protected geographical indications, with a total alcoholic strength by volume of more than 15 % vol. and a sugar content of more than 45 g/l:
 - Franche-Comté,
 - Coteaux de l'Auxois,

- Saône-et-Loire,
- Coteaux de l'Ardèche,
- Collines rhodaniennes,
- Comté Tolosan,
- Côtes de Gascogne,
- Gers,
- Lot,
- Côtes du Tarn,
- Corrèze,
- Ile de Beauté,
- Oc,
- Thau,
- Val de Loire,
- Méditerranée,
- Comtés rhodaniens,
- Côtes de Thongue,
- Côte Vermeille,
- Agenais,
- Landes,
- Allobrogie,
- Var,
- sweet wines originating in Greece with an actual alcoholic strength by volume equal to or more than 15 % vol. and a sugar content equal to or more than 45 g/l and entitled to one of the following protected geographical indications:
 - Άγιο Όρος (Mount Athos — Holy Mount Athos — Holy Mountain Athos — Mont Athos — Άγιο Όρος Αθως),
 - Αργολίδα (Argolida),
 - Αχαΐα (Achaia),
 - Επανομή (Epanomi),
 - Κυκλάδες (Cyclades),
 - Λακωνία (Lakonia),
 - Πιερία (Pieria),
 - Τύρναβος (Tyrnavos),
 - Φλώρινα (Florina),
- sweet wines originating in Cyprus with an actual alcoholic strength by volume equal to or less than 15 % vol. and a sugar content equal to or more than 45 g/l and entitled to the protected designation of origin Κουμανδάρια (Commandaria),
- sweet wines originating in Cyprus produced from overripe grapes or from raisined grapes with a total alcoholic strength by volume equal to or more than 15 % vol. and a sugar content equal to or more than 45 g/l and entitled to one of the following protected geographical indications:
 - Τοπικός Οίνος Λεμεσός (Regional wine of Lemesos),
 - Τοπικός Οίνος Πάφος (Regional wine of Pafos),

- Τοπικός Οίνος Λάρνακα (Regional wine of Larnaka),
 - Τοπικός Οίνος Λευκωσία (Regional wine of Lefkosia),
 - wines originating in Malta with a total alcoholic strength by volume greater than or equal to 13,5 % vol. and a sugar content greater than or equal to 45 g/l and entitled to the protected designation of origin 'Malta' and 'Gozo',
 - wines from Croatia entitled to a protected designation of origin and described by the term 'kvalitetno vino KZP — desertno vino' or 'vrhunsko vino KZP — desertno vino' where the sugar content is more than 50 g/l or 'vrhunsko vino KZP — kasna berba';
 - wines from raisined grapes bearing the protected designation of origin 'Ponikve', where the sugar content is more than 50 g/l,
 - wines bearing the protected designation of origin 'Muškat momjanski/Moscato di Momiano' described by the terms 'kvalitetno vino KZP — desertno vino' or 'vrhunsko vino KZP — desertno vino' where the sugar content is more than 50 g/l;
- (d) 350 milligrams per litre for:
- wines entitled to the description 'Auslese' in accordance with Union provisions,
 - Romanian white wines entitled to one of the following protected designations of origin: Murfatlar, Cotnari, Târnave, Pietroasa, Valea Călugărească,
 - wines from the Czech Republic entitled to the description 'výběr z hroznů',
 - wines from Slovakia entitled to a protected designation of origin and described by the term 'výber z hrozna' and Slovak 'Tokaj' wines entitled to the protected designation of origin 'Tokajský masláš' or 'Tokajský forditáš',
 - wines from Slovenia entitled to a protected designation of origin and described by the term 'vrhunsko vino ZGP — izbor',
 - wines entitled to the traditional expression 'Késői szüretelésű bor',
 - wines from Italy of the 'aleatico' type entitled to the protected designation of origin 'Pergola' and the traditional expression 'passito',
 - wines from Croatia entitled to a protected designation of origin and described by the term 'vrhunsko vino KZP — izborna berba',
 - wines from Hungary entitled to a protected designation of origin and described in accordance with Hungarian provisions as 'Válogatott szüretelésű bor' or 'Főbor';
- (e) 400 milligrams per litre for:
- wines entitled to the descriptions 'Beerenauslese', 'Ausbruch', 'Ausbruchwein', 'Trockenbeerenauslese', 'Strohwein', 'Schilfwein' and 'Eiswein' in accordance with Union provisions,
 - white wines entitled to one of the following protected designations of origin: Sauternes, Barsac, Cadillac, Cérons, Loupiac, Sainte-Croix-du-Mont, Monbazillac, Bonnezeaux, Quarts de Chaume, Coteaux du Layon, Coteaux de l'Aubance, Graves Supérieures, Sainte-Foy Bordeaux, Haut-Montravel, Saussignac, Jurançon except where followed by the term 'sec', Anjou-Coteaux de la Loire, Coteaux du Layon followed by the name of the commune of origin, Chaume, Coteaux de Saumur, Coteaux du Layon followed by the term premier cru and completed by the complementary geographical denomination Chaume, Pacherenc du Vic Bilh except where followed by the term 'sec', Alsace et Alsace grand cru followed by the term 'vendanges tardives' or 'sélection de grains nobles',
 - sweet wines originating in Greece produced from overripe grapes and from raisined grapes with a residual sugar content, expressed as sugar, equal to or more than 45 g/l and entitled to one of the following protected designations of origin:
 - Δαφνές (Dafnes),
 - Λήμνος (Limnos),
 - Malvasia Πάρου (Malvasia Paros),

- Malvasia Σητείας (Malvasia Sitia),
- Malvasia Χάνδακας — Candia,
- Μονεμβασία- Malvasia (Monemvasia — Malvasia),
- Μοσχάτος Κεφαλληνίας (Muscat of Kefalonia — Muscat de Céphalonie),
- Μοσχάτος Λήμνου (Muscat of Limnos),
- Μοσχάτο Πατρών (Muscat of Patra),
- Μοσχάτος Ρίου Πάτρας (Muscat of Rio Patra),
- Μοσχάτος Ρόδου (Muscat of Rodos),
- Νεμέα (Nemea),
- Σάμος (Samos),
- Σαντορίνη (Santorini),
- Σητεία (Sitia),

and sweet wines originating in Greece produced from overripe grapes and from raisined grapes entitled to one of the following protected geographical indications:

- Άγιο Όρος (Mount Athos — Holy Mount Athos — Holy Mountain Athos — Mont Athos — Άγιο Όρος Άθως),
- Αιγαίο Πέλαγος (Aegean Sea — Aigaio Pelagos),
- Δράμα (Drama),
- Ηράκλειο (Iraklio),
- Καστοριά (Kastoria),
- Κρήτη (Crete),
- Μακεδονία (Macedonia),
- Ρέθυμνο (Rethimno),
- Σιάτιστα (Siatista),
- Στερεά Ελλάδα (Sterea Ellada),
- Χανιά (Chania),
- wines from the Czech Republic entitled to the descriptions 'výběr z bobulí', 'výběr z cibéb', 'ledové víno' or 'slámové víno',
- wines from Slovakia entitled to a protected designation of origin and described by the terms 'bobuľový výber', 'hroziernový výber', 'cibébový výber', 'ľadové víno' or 'slamové víno' and Slovak 'Tokaj' wines entitled to the protected designation of origin 'Tokajský výber', 'Tokajská esencia' or 'Tokajská výberová esencia',
- wines from Hungary entitled to a protected designation of origin and described in accordance with Hungarian provisions as 'Tokaji mászlás', 'Tokaji fordítás', 'Tokaji aszúeszencia', 'Tokaji eszencia', 'Tokaji aszú' or 'Töppedt szőlőből készült bor' or 'Jégbor',
- wines entitled to the protected designation of origin 'Albana di Romagna' and described by the term 'passito',
- Luxembourg wines entitled to a protected designation of origin and described by the terms 'vendanges tardives', 'vin de glace' or 'vin de paille',
- wines from Portugal entitled to a protected designation of origin or a protected geographical indication and to the statement 'colheita tardia',
- wines from Slovenia entitled to a protected designation of origin and described by the terms 'vrhunsko vino ZGP — jagodni izbor', 'vrhunsko vino ZGP — ledeno vino' or 'vrhunsko vino ZGP — suhi jagodni izbor',

- wines originating in Canada entitled to the description 'Icewine',
 - wines from Croatia entitled to a protected designation of origin and described by the term 'vrhunsko vino KZP — izborna berba bobica', 'vrhunsko vino KZP — izborna berba prosušenih bobica' or 'vrhunsko vino KZP — ledeno vino'.
3. The lists of wines bearing a protected designation of origin or a protected geographical indication set out in points 2(c), (d) and (e) may be amended to include new wines or where the production conditions of the wines are amended or the designation of origin or geographical indication is changed. Member States shall send a request for derogation to the Commission in accordance with Commission Delegated Regulation (EU) 2017/1183 and provide all the necessary technical information for the wines concerned, including their product specifications and the annual quantities produced.
 4. In years when climatic conditions make this exceptionally necessary, Member States may authorise an increase of a maximum of 50 milligrams per litre in the maximum total sulphur dioxide levels of less than 300 milligrams per litre for wines produced in certain wine-growing areas within their territory. Member States shall notify those derogations within one month following the granting of the derogation to the Commission in accordance with Delegated Regulation (EU) 2017/1183 by specifying the year, the wine growing areas and the wines concerned and providing evidence indicating that the climatic conditions make the increase necessary. The Commission shall then publish the derogation on its website.
 5. Member States may apply more restrictive provisions to wines produced within their territory.

B. THE SULPHUR DIOXIDE CONTENT OF LIQUEUR WINES

The total sulphur dioxide content of liqueur wines, on their release to the market for direct human consumption, may not exceed:

- (a) 150 mg/l where the sugar content is less than 5 g/l;
- (b) 200 mg/l where the sugar content is not less than 5 g/l.

C. THE SULPHUR DIOXIDE CONTENT OF SPARKLING WINES

1. The total sulphur dioxide content of sparkling wines, on their release to the market for direct human consumption, may not exceed:
 - (a) 185 mg/l for all categories of quality sparkling wine; and
 - (b) 235 mg/l for other sparkling wines.
2. Where climate conditions make this necessary in certain wine-growing areas of the Union, the Member States concerned may authorise an increase of up to 40 mg/l in the maximum total sulphur dioxide content for the sparkling wines referred to in point 1(a) and (b) produced in their territory, provided that the wines covered by this authorisation are not sent outside the Member State in question.

PART C

THE MAXIMUM VOLATILE ACID CONTENT OF WINES

1. The volatile acid content may not exceed:
 - (a) 18 milliequivalents per litre for partially fermented grape must;
 - (b) 18 milliequivalents per litre for white and rosé wines; or
 - (c) 20 milliequivalents per litre for red wines.
2. The levels referred to in point 1 shall apply:
 - (a) to products from grapes harvested within the Union, at the production stage and at all stages of marketing;
 - (b) to partially fermented grape must and wines originating in third countries, at all stages following their entry into the geographical territory of the Union.

3. Member States may grant derogations from the limits set out in point 1:
 - (a) for certain wines bearing a protected designation of origin or a protected geographical indication:
 - where they have been aged for a period of at least two years, or
 - where they have been produced according to particular methods;
 - (b) for wines with a total alcoholic strength by volume of at least 13 % vol.

Member States shall notify those derogations to the Commission in accordance with Delegated Regulation (EU) 2017/1183 and within one month following the date of granting the derogation. The Commission shall then make public the derogation on its website.

PART D

LIMITS AND CONDITIONS FOR THE SWEETENING OF WINES

1. The sweetening of wine may be authorised only if carried out using one or more of the following products:
 - (a) grape must;
 - (b) concentrated grape must;
 - (c) rectified concentrated grape must.

The total alcoholic strength by volume of the wine in question may not be increased by more than 4 % vol.

2. The sweetening of imported wines intended for direct human consumption and bearing a geographical indication is forbidden within the territory of the Union. The sweetening of other imported wines shall be subject to the same conditions as wines produced in the Union.
3. The sweetening of a wine bearing a protected designation of origin may be authorised by a Member State only if it is carried out:
 - (a) in accordance with the conditions and limits laid down in this Annex;
 - (b) within the region in which the wine was produced or within an area in immediate proximity.

The grape must and concentrated grape must referred to in point 1 must originate in the same region as the wine for the sweetening of which it is used.

4. The sweetening of wines shall be authorised only at the production and wholesale stages.
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ANNEX II

**AUTHORISED OENOLOGICAL PRACTICES AND RESTRICTIONS APPLICABLE TO SPARKLING WINES,
QUALITY SPARKLING WINES AND QUALITY AROMATIC SPARKLING WINES****A. Sparkling wine**

1. For the purposes of this point and Sections B and C of this Annex:
 - (a) 'tirage liqueur' means the product added to the cuvée to provoke secondary fermentation;
 - (b) 'expedition liqueur' means the product added to sparkling wines to give them special taste qualities.
2. The expedition liqueur may contain only:
 - sucrose,
 - grape must,
 - grape must in fermentation,
 - concentrated grape must,
 - rectified concentrated grape must,
 - wine, or
 - a mixture thereof,with the possible addition of wine distillate.
3. Without prejudice to enrichment authorised pursuant to Regulation (EU) No 1308/2013 for the constituents of a cuvée, any enrichment of the cuvée shall be prohibited.
4. However, each Member State may, in respect of regions and varieties for which it is technically justified, authorise the enrichment of the cuvée at the place of preparation of the sparkling wines provided that:
 - (a) none of the constituents of the cuvée has previously undergone enrichment;
 - (b) the said constituents are derived solely from grapes harvested in its territory;
 - (c) the enrichment is carried out in a single operation;
 - (d) the following limits are not exceeded:
 - (i) 3 % vol. for a cuvée comprising constituents from wine-growing zone A;
 - (ii) 2 % vol. for a cuvée comprising constituents from wine-growing zone B;
 - (iii) 1,5 % vol. for a cuvée comprising constituents from wine-growing zone C;
 - (e) the method used is the addition of sucrose, concentrated grape must or rectified concentrated grape must.
5. The addition of tirage liqueur and expedition liqueur shall be considered neither as enrichment nor as sweetening. The addition of tirage liqueur may not cause an increase in the total alcoholic strength by volume of the cuvée of more than 1,5 % vol. This increase shall be measured by calculating the difference between the total alcoholic strength by volume of the cuvée and the total alcoholic strength by volume of the sparkling wine before any expedition liqueur is added.
6. The addition of expedition liqueur shall be carried out in such a way as not to increase the actual alcoholic strength by volume of the sparkling wine by more than 0,5 % vol.
7. Sweetening of the cuvée and its constituents shall be prohibited.
8. In addition to any acidification or deacidification of the constituents of the cuvée in accordance with Regulation (EU) No 1308/2013, the cuvée may be subject to acidification or deacidification. Acidification and deacidification of the cuvée shall be mutually exclusive. Acidification may be carried out only up to a maximum of 1,5 grams per litre, expressed as tartaric acid, i.e. 20 milliequivalents per litre.

9. In years of exceptional climate conditions, the maximum limit of 1,5 grams per litre or 20 milliequivalents per litre may be raised to 2,5 grams per litre or 34 milliequivalents per litre, provided that the natural acidity of the products is not less than 3 g/l, expressed as tartaric acid, or 40 milliequivalents per litre.
10. The carbon dioxide contained in the sparkling wines may be produced only as a result of the alcoholic fermentation of the cuvée from which such wine is prepared.

Such fermentation, unless it is intended for processing grapes, grape must or partially fermented grape must directly into sparkling wine, may result only from the addition of tirage liqueur. It may take place only in bottles or in closed tanks.

The use of carbon dioxide in the case of the process of transfer by counter- pressure is authorised under supervision and on condition that the inevitable gaseous exchanges with the carbon dioxide from the alcoholic fermentation of the cuvée do not increase the pressure of carbon dioxide contained in sparkling wines.

11. In the case of sparkling wines other than sparkling wines bearing a protected designation of origin:
 - (a) the tirage liqueur intended for their preparation may contain only:
 - grape must,
 - grape must in fermentation,
 - concentrated grape must,
 - rectified concentrated grape must, or
 - sucrose and wine;
 - (b) the actual alcoholic strength by volume, including the alcohol contained in any expedition liqueur added, shall be not less than 9,5 % vol.

B. Quality sparkling wine

1. The tirage liqueur intended for the production of a quality sparkling wine may contain only:
 - (a) sucrose;
 - (b) concentrated grape must;
 - (c) rectified concentrated grape must;
 - (d) grape must or partially fermented grape must; or
 - (e) wine.
2. Producer Member States may define any supplementary or more stringent characteristics or conditions of production and circulation for quality sparkling wines produced in their territory.
3. The manufacture of quality sparkling wines is also covered by the rules referred to in:
 - points 1 to 10 of Section A,
 - point 3 of Section C for the actual alcoholic strength, point 5 of Section C for the minimum excess pressure and points 6 and 7 of Section C for the minimum length of the production process, without prejudice to point 4(d) of Section B of this Annex,
4. As regards quality aromatic sparkling wines:
 - (a) except by way of derogation, these may be obtained only by making exclusive use, when constituting the cuvée, of grape must or partially fermented grape must derived from wine varieties contained in the list given in the Appendix to this Annex. However, quality aromatic sparkling wine may be produced in the traditional way by using, as constituents of the cuvée, wines obtained from grapes of the 'Glera' variety harvested in the regions of Veneto and Friuli-Venezia Giulia;
 - (b) control of the fermentation process before and after the cuvée has been constituted, in order to render the cuvée sparkling, may be effected only by refrigeration or other physical processes;
 - (c) the addition of expedition liqueur shall be prohibited;
 - (d) the length of the production process for quality aromatic sparkling wines may not be less than one month.

C. Sparkling wines and quality sparkling wines bearing a protected designation of origin

1. The total alcoholic strength by volume of the cuvées intended for the preparation of quality sparkling wines bearing a protected designation of origin shall be not less than:
 - 9,5 % vol. in wine-growing zones C III,
 - 9 % vol. in other wine-growing zones.
2. However, the cuvées intended for the preparation of quality sparkling wines with the protected designations of origin 'Prosecco', 'Conegliano Valdobbiadene — Prosecco' and 'Colli Asolani — Prosecco' or 'Asolo — Prosecco' and prepared from a single vine variety may have a total alcoholic strength by volume of not less than 8,5 % vol.
3. The actual alcoholic strength by volume of quality sparkling wines bearing a protected designation of origin, including the alcohol contained in any expedition liqueur added, shall be not less than 10 % vol.
4. The tirage liqueur for sparkling wines and quality sparkling wines bearing a protected designation of origin may contain only:
 - (a) sucrose;
 - (b) concentrated grape must;
 - (c) rectified concentrated grape must;and:
 - (a) grape must;
 - (b) partially fermented grape must;
 - (c) wine;suitable for yielding the same sparkling wine or quality sparkling wine bearing a protected designation of origin as that to which the tirage liqueur is added.
5. Notwithstanding point 5(c) of Part II of Annex VII to Regulation (EU) No 1308/2013, when kept at a temperature of 20 °C in closed containers of a capacity of less than 25 cl., quality sparkling wines with a protected designation of origin must have an excess pressure of not less than 3 bar.
6. The duration of the process of making quality sparkling wines bearing a protected designation of origin, including ageing in the undertaking where they are made and reckoned from the start of the fermentation process designed to make the wines sparkling, may not be less than:
 - (a) six months where the fermentation process designed to make the wines sparkling takes place in closed tanks;
 - (b) nine months where the fermentation process designed to make the wines sparkling takes place in the bottles.
7. The duration of the fermentation process designed to make the cuvée sparkling and the duration of the presence of the cuvée on the lees shall not be less than:
 - 90 days,
 - 30 days if the fermentation takes place in containers with stirrers.
8. The rules laid down in points 1 to 10 of Section A and point 2 of Section B shall also apply to sparkling wines and quality sparkling wines bearing a protected designation of origin.
9. As regards quality aromatic sparkling wines bearing a protected designation of origin:
 - (a) these wines may be obtained solely by using, for constituting the cuvée, grape must or partially fermented grape must of vine varieties on the list given in the Appendix to this Annex, provided that these varieties are recognised as suitable for the production of quality sparkling wines bearing a protected designation of origin in the region whose name the quality sparkling wines bearing a protected designation of origin bear. By derogation, a quality aromatic sparkling wine bearing a protected designation of origin may be produced by using, as constituents of the cuvée, wines obtained from grapes of the 'Glera' vine variety harvested in the regions of the designations of origin 'Prosecco', 'Conegliano-Valdobbiadene — Prosecco', 'Colli Asolani — Prosecco' and 'Asolo — Prosecco';
 - (b) control of the fermentation process before and after the cuvée has been constituted, in order to render the cuvée sparkling, may be effected only by refrigeration or other physical processes;

- (c) the addition of expedition liqueur shall be prohibited;
 - (d) the actual alcoholic strength by volume of quality aromatic sparkling wines bearing a protected designation of origin may not be less than 6 % vol.;
 - (e) the total alcoholic strength by volume of quality aromatic sparkling wines bearing a protected designation of origin may not be less than 10 % vol.;
 - (f) when kept at a temperature of 20 °C in closed containers, quality aromatic sparkling wines bearing a protected designation of origin must have an excess pressure of not less than 3 bar;
 - (g) notwithstanding point 6 of this Section, the duration of the process of producing quality aromatic sparkling wines bearing a protected designation of origin must not be less than one month.
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*Appendix***List of wine grape varieties which may be used to constitute the cuvée for preparing quality aromatic sparkling wines and quality sparkling wines bearing a protected designation of origin**

Airén	Macabeu B
Albariño	Toutes les Malvasías
Aleatico N	All the Malvoisies
Alvarinho	Mauzac blanc and rosé
Ασύρτικο (Assyrtiko)	Monica N
Bourboulenc B	Tous les Moscateles
Brachetto N.	Μοσχοφίλερο (Moschofilero)
Busuioacă de Bohotin	Müller-Thurgau B
Clairette B	All the Muscatels
Colombard B	Manzoni moscato
Csaba gyöngye B	Nektár
Cserszegi fűszeres B	Pálava B
Devín	Parellada B
Fernão Pires	Perle B
Freisa N	Piquepoul B
Gamay N	Poulsard
Gewürztraminer Rs	Ροδίτης (Roditis)
Girò N	Scheurebe
Glera	Tămâioasă românească
Γλυκερύθρα (Glykerythra)	Torbato
Huxelrebe	Touriga Nacional
Irsai Olivér B	Verdejo
Macabeo B	Zefír B

ANNEX III

AUTHORISED OENOLOGICAL PRACTICES AND RESTRICTIONS APPLICABLE TO LIQUEUR WINES AND LIQUEUR WINES BEARING A PROTECTED DESIGNATION OF ORIGIN OR PROTECTED GEOGRAPHICAL INDICATION**A. Liqueur wines**

1. The products referred to in point (3)(c) of Part II of Annex VII to Regulation (EU) No 1308/2013 and used for preparing liqueur wines and liqueur wines bearing a protected designation of origin or a protected geographical indication may only have undergone, where appropriate, the oenological practices and processes referred to in either Regulation (EU) No 1308/2013 or this Regulation.
2. However,
 - (a) the increase in natural alcoholic strength by volume may only arise from the use of the products referred to in points (3)(e) and (f) of Part II of Annex VII to Regulation (EU) No 1308/2013; and
 - (b) by derogation, Spain is authorised to permit the use of calcium sulphate for Spanish wines described by the traditional terms 'vino generoso' or 'vino generoso de licor' where this practice is traditional and provided that the sulphate content of the product so treated is not more than 2,5 g/l, expressed as potassium sulphate. These products may undergo additional acidification up to a maximum limit of 1,5 g/l.
3. Without prejudice to any provisions of a more restrictive nature which the Member States may adopt for liqueur wines and liqueur wines bearing a protected designation of origin or a protected geographical indication prepared within their territory, the oenological practices referred to in Regulation (EU) No 1308/2013 and in this Regulation shall be authorised for those products.
4. The following are also authorised:
 - (a) sweetening, subject to a declaration and registration requirement, where the products used have not been enriched with concentrated grape must, by means of:
 - concentrated grape must or rectified concentrated grape must, provided that the increase in the total alcoholic strength by volume of the wine in question is not more than 3 % vol.,
 - concentrated grape must, rectified concentrated grape must or must from raisined grapes to which neutral alcohol of vine origin has been added to prevent fermentation, for Spanish wine described by the traditional expression 'vino generoso de licor' and provided that the increase in the total alcoholic strength by volume of the wine in question is not greater than 8 % vol.,
 - concentrated grape must or rectified concentrated grape must for liqueur wines bearing the protected designation of origin 'Madeira' and provided that the increase in the total alcoholic strength by volume of the wine in question is not more than 8 % vol.;
 - (b) the addition of alcohol, distillate or spirits, as referred to in points (3)(e) and (f) of Part II of Annex VII to Regulation (EU) No 1308/2013, in order to compensate for losses due to evaporation during ageing;
 - (c) ageing in vessels at a temperature not exceeding 50 °C, for liqueur wines bearing the protected designation of origin 'Madeira'.
5. The vine varieties from which the products referred to in point (3)(c) of Part II of Annex VII to Regulation (EU) No 1308/2013 used for the preparation of liqueur wines and liqueur wines bearing a protected designation of origin or a protected geographical indication are produced shall be selected from those referred to in Article 81(2) of Regulation (EU) No 1308/2013.
6. The natural alcoholic strength by volume of the products referred to in point (3)(c) of Part II of Annex VII to Regulation (EU) No 1308/2013 used for the preparation of a liqueur wine other than a liqueur wine bearing a protected designation of origin or a protected geographical indication may not be less 12 % vol.

B. Liqueur wines bearing a protected designation of origin (provisions other than those laid down in Section A of this Annex and concerning specifically liqueur wines bearing a protected designation of origin)

1. The list of liqueur wines bearing a protected designation of origin the production of which involves the use of grape must or the mixture of grape must with wine, referred to in the fourth indent of point (3)(c) of Part II of Annex VII to Regulation (EU) No 1308/2013, is set out in Section A of Appendix 1 to this Annex.
2. The list of liqueur wines bearing a protected designation of origin to which the products referred to in point (3)(f) of Part II of Annex VII to Regulation (EU) No 1308/2013 may be added is given in Section B of Appendix 1 to this Annex.
3. The products referred to in point (3)(c) of Part II of Annex VII to Regulation (EU) No 1308/2013 and concentrated grape must and partially fermented grape must obtained from raisined grapes referred to in point (3)(f)(iii) of that Part II of Annex VII used for the preparation of liqueur wine bearing a protected designation of origin must come from the region whose name the liqueur wine bearing a protected designation of origin in question bears.

However, as concerns liqueur wines bearing the protected designation of origin 'Málaga' and 'Jerez-Xérès-Sherry', the must of raisined grapes to which neutral alcohol of vine origin has been added to prevent fermentation, obtained from the Pedro Ximénez vine variety, may come from the 'Montilla-Moriles' region.

4. The operations referred to in points 1 to 4 of Section A of this Annex for the preparation of a liqueur wine bearing a protected designation of origin may be performed only within the region referred to in point 3.

However, as regards the liqueur wine bearing a protected designation of origin for which the designation 'Porto' is reserved for the product prepared from grapes obtained from the region delimited as the 'Douro', the additional manufacturing and ageing processes may take place either in the aforementioned region or in Vila Nova de Gaia — Porto.

5. Without prejudice to any provisions of a more restrictive nature which the Member States may adopt for liqueur wines bearing a protected designation of origin prepared within their territory:
 - (a) the natural alcoholic strength by volume of the products referred to in point (3)(c) of Part II of Annex VII to Regulation (EU) No 1308/2013 used for the preparation of a liqueur wine bearing a protected designation of origin may not be less than 12 % vol. However, some liqueur wines bearing a protected designation of origin on one of the lists given in Section A of Appendix 2 to this Annex may be obtained from:
 - (i) grape must with a natural alcoholic strength by volume of not less than 10 % vol. in the case of liqueur wines bearing a protected designation of origin obtained by the addition of spirit obtained from wine or grape marc with a designation of origin, possibly from the same holding; or
 - (ii) partially fermented grape must or, in the case of the second indent below, from wine with an initial natural alcoholic strength by volume of not less than:
 - 11 % vol. in the case of liqueur wines bearing a protected designation of origin obtained by the addition of neutral alcohol, or of a distillate of wine with an actual alcoholic strength by volume of not less than 70 % vol., or of spirit of vinous origin,
 - 10,5 % vol. for wines prepared from white grape must referred to in list 3 given in Section A of Appendix 2,
 - 9 % vol. in the case of a Portuguese liqueur wine bearing the protected designation of origin 'Madeira', the production of which is traditional and customary in accordance with the national legislation, which makes express provision for such a wine;
 - (b) the list of liqueur wines bearing a protected designation of origin having, notwithstanding point (3)(b) of Part II of Annex VII to Regulation (EU) No 1308/2013, a total alcoholic strength by volume of less than 17,5 % vol. but not less than 15 % vol., where national legislation applicable thereto before 1 January 1985 expressly so provides, is given in Section B of Appendix 2.
6. The specific, traditional terms 'οἶνος γλυκὺς φυσικὸς', 'vino dulce natural', 'vino dolce naturale' and 'vinho doce natural' shall be used only for liqueur wines bearing a protected designation of origin:
 - obtained from harvests at least 85 % of which are of the vine varieties listed in Appendix 3,

- derived from musts with an initial natural sugar content of at least 212 grams per litre,
 - obtained by adding alcohol, distillate or spirits, as referred to in points (3)(e) and (f) of Part II of Annex VII to Regulation (EU) No 1308/2013 to the exclusion of any other enrichment.
7. Insofar as is necessary to conform to traditional production practices, Member States may, for liqueur wines bearing a protected designation of origin produced within their territory, stipulate that the specific traditional name 'vin doux naturel' is used only for liqueur wines bearing a protected designation of origin which are:
- made directly by producers harvesting the grapes and exclusively from their harvests of Muscatel, Grenache, Maccabeo or Malvoisie grapes; however, harvests which have been obtained from vineyards that are also planted with vine varieties other than the four indicated above may be included provided these do not constitute more than 10 % of the total stock,
 - obtained within the limit of a yield per hectare of 40 hl of grape must referred to in the first and fourth indents of point (3)(c) of Part II of Annex VII to Regulation (EU) No 1308/2013, any greater yield resulting in the entire harvest ceasing to be eligible for the description 'vin doux naturel',
 - derived from a grape must as referred to above with an initial natural sugar content of at least 252 grams per litre,
 - obtained, to the exclusion of any other enrichment, by the addition of alcohol of vinous origin amounting in pure alcohol to a minimum of 5 % of the volume of the grape must as referred to above used and a maximum represented by the lower of the following two proportions:
 - either 10 % of the volume of the abovementioned grape must used, or,
 - 40 % of the total alcoholic strength by volume of the finished product represented by the sum of the actual alcoholic strength by volume and the equivalent of the potential alcoholic strength by volume calculated on the basis of 1 % vol. of pure alcohol for 17,5 grams of residual sugar per litre.
8. In the case of liqueur wines, the specific traditional name 'vino generoso' shall be used only for dry liqueur wines bearing a protected designation of origin developed totally or partly under flor and:
- obtained only from white grapes obtained from the Palomino de Jerez, Palomino fino, Pedro Ximénez, Verdejo, Zalema and Garrido Fino vine varieties,
 - released to the market after it has been matured for an average of two years in oak barrels.
- Development under flor as referred to in the first subparagraph means the biological process which, occurring when a film of typical yeasts develops spontaneously at the free surface of the wine after total alcoholic fermentation of the must, gives the product specific analytic and organoleptic characteristics.
9. The specific traditional name 'vinho generoso' shall be used only for liqueur wines with the protected designations of origin 'Porto', 'Madeira', 'Moscatel de Setubal' and 'Carcavelos' in association with the respective designation of origin.
10. The specific traditional name 'vino generoso de licor' shall be used only for liqueur wines bearing a protected designation of origin:
- obtained from 'vino generoso', as referred to in point 8, or from wine under flor capable of producing such a 'vino generoso', to which has been added either must of raisined grapes to which neutral alcohol of vine origin has been added to prevent fermentation, or rectified concentrated grape must or 'vino dulce natural',
 - released to the market after it has been matured for an average of two years in oak barrels.
-

Appendix 1

List of liqueur wines bearing a protected designation of origin the production of which involves special rules

- A. LIST OF LIQUEUR WINES BEARING A PROTECTED DESIGNATION OF ORIGIN THE PRODUCTION OF WHICH INVOLVES THE USE OF GRAPE MUST OR A MIXTURE THEREOF WITH WINE

(Point 1 of Section B of this Annex)

GREECE

Σάμος (Samos), Μοσχάτος Πατρών (Muscat of Patra), Μοσχάτος Ρίου Πατρών (Muscat of Rio Patra), Μοσχάτος Κεφαλληνίας (Muscat of Kefalonia/Muscat de Kephallonia), Μοσχάτος Ρόδου (Muscat of Rodos), Μοσχάτος Λήμνου (Muscat of Limnos), Σητεία (Sitia), Νεμέα (Nemea), Σαντορίνη (Santorini), Δαφνές (Dafnes), Μαυροδάφνη Κεφαλληνίας (Mavrodaphne of Kefalonia), Μαυροδάφνη Πατρών (Mavrodaphni of Patra)

SPAIN

Liqueur wines bearing a protected designation of origin	Description of product as established by Union rules or national legislation
Alicante	Moscatel de Alicante Vino dulce
Cariñena	Vino dulce
Condado de Huelva	Pedro Ximénez Moscatel Mistela
Empordà	Mistela Moscatel
Jerez-Xérès-Sherry	Pedro Ximénez Moscatel
Malaga	Vino dulce
Montilla-Moriles	Pedro Ximénez Moscatel
Priorato	Vino dulce
Tarragona	Vino dulce
Valencia	Moscatel de Valencia Vino dulce

ITALY

Cannonau di Sardegna, Giró di Cagliari, Malvasia di Bosa, Marsala, Moscato di Sorso-Sennori, Moscato di Trani, Nascodi Cagliari, Oltrepó Pavese Moscato, San Martino della Battaglia, Trentino, Vesuvio Lacrima Christi.

- B. LIST OF LIQUEUR WINES BEARING A PROTECTED DESIGNATION OF ORIGIN THE PRODUCTION OF WHICH INVOLVES THE ADDITION OF THE PRODUCTS REFERRED TO IN POINT (3)(f) OF PART II OF ANNEX VII TO REGULATION (EU) No 1308/2013

(Point 2 of Section B of this Annex)

1. **List of liqueur wines bearing a protected designation of origin the production of which involves the addition of wine alcohol or dried-grape alcohol with an actual alcoholic strength of not less than 95 % vol. and not more than 96 % vol.**

(First indent of point (3)(f)(ii) of Part II of Annex VII to Regulation (EU) No 1308/2013)

GREECE

Σάμος (Samos), Μοσχάτος Πατρών (Muscat of Patra), Μοσχάτος Ρίου Πατρών (Muscat of Rio Patra), Μοσχάτος Κεφαλληνίας (Muscat of Kefalonia/Muscat de Kephallonia), Μοσχάτος Ρόδου (Muscat of Rodos), Μοσχάτος Λήμνου (Muscat of Limnos), Σητεία (Sitia), Σαντορίνη (Santorini), Δαφνές (Dafnes), Μαυροδάφνη Πατρών (Mavrodaphni of Patra), Μαυροδάφνη Κεφαλληνίας (Mavrodaphne of Kefalonia).

SPAIN

Condado de Huelva, Jerez-Xérès-Sherry, Manzanilla-Sanlúcar de Barrameda, Málaga, Montilla-Moriles, Rueda, Terra Alta.

CYPRUS

Κουμανδάρια (Commandaria).

2. **List of liqueur wines bearing a protected designation of origin the production of which involves the addition of spirits distilled from wine or grape marc with an actual alcoholic strength of not less than 52 % vol. and not more than 86 % vol.**

(Second indent of point (3)(f)(ii) of Part II of Annex VII to Regulation (EU) No 1308/2013)

GREECE

Μαυροδάφνη Πατρών (Mavrodaphni of Patra), Μαυροδάφνη Κεφαλληνίας (Mavrodaphne of Kefalonia), Σητεία (Sitia), Σαντορίνη (Santorini), Δαφνές (Dafnes), Νεμέα (Nemea).

FRANCE

Pineau des Charentes or Pineau charentais, Floc de Gascogne, Macvin du Jura.

CYPRUS

Κουμανδάρια (Commandaria).

3. **List of liqueur wines bearing a protected designation of origin the production of which involves the addition of spirits distilled from dried grapes with an alcoholic strength of not less than 52 % vol. but less than 94,5 % vol.**

(Third indent of point (3)(f)(ii) of Part II of Annex VII to Regulation (EU) No 1308/2013)

GREECE

Μαυροδάφνη Πατρών (Mavrodaphni of Patra), Μαυροδάφνη Κεφαλληνίας (Mavrodaphne of Kefalonia).

4. List of liqueur wines bearing a protected designation of origin the production of which involves the addition of partially fermented grape must obtained from raisined grapes

(First indent of point (3)(f)(iii) of Part II of Annex VII to Regulation (EU) No 1308/2013)

SPAIN

Liqueur wines bearing a protected designation of origin	Description of product as established by Union rules or national legislation
Jerez-Xérès-Sherry	Vino generoso de licor
Málaga	Vino dulce
Montilla-Moriles	Vino generoso de licor

ITALY

Aleatico di Gradoli, Giró di Cagliari, Malvasia delle Lipari, Pantelleria passito

CYPRUS

Κομμανδάρια (Commandaria).

5. List of liqueur wines bearing a protected designation of origin the production of which involves the addition of concentrated grape must obtained by the action of direct heat, complying, with the exception of this operation, with the definition of concentrated grape must.

(Second indent of point (3)(f)(iii) of Part II of Annex VII to Regulation (EU) No 1308/2013)

SPAIN

Liqueur wines bearing a protected designation of origin	Description of product as established by Union rules or national legislation
Alicante	
Condado de Huelva	Vino generoso de licor
Empordà	Garnacha/Garnatxa
Jerez-Xérès-Sherry	Vino generoso de licor
Málaga	Vino dulce
Montilla-Moriles	Vino generoso de licor
Navarra	Moscatel

ITALY

Marsala

6. List of liqueur wines bearing a protected designation of origin the production of which involves the addition of concentrated grape must

(Third indent of point (3)(f)(iii) of Part II of Annex VII to Regulation (EU) No 1308/2013)

SPAIN

Liqueur wines bearing a protected designation of origin	Description of product as established by Union rules or national legislation
Málaga	Vino dulce
Montilla-Moriles	Vino dulce
	Vino generoso de licor

Liqueur wines bearing a protected designation of origin	Description of product as established by Union rules or national legislation
Tarragona	Vino dulce
Jerez-Xerès-Sherry	Vino generoso de licor
Condado de Huelva	Vino generoso de licor

ITALY

Oltrepó Pavese Moscato, Marsala, Moscato di Trani.

*Appendix 2***A. Lists referred to in point 5(a) of Section B of Annex III**

- 1. List of liqueur wines bearing a protected designation of origin produced from grape must with a natural alcoholic strength by volume of not less than 10 % vol. obtained by the addition of spirit obtained from wine or grape marc bearing a protected designation of origin, possibly from the same holding.**

FRANCE

Pineau des Charentes or Pineau charentais, Floc de Gascogne, Macvin du Jura.

- 2. List of liqueur wines bearing a protected designation of origin produced from fermenting grape must with an initial natural alcoholic strength by volume of not less than 11 % vol. obtained by the addition of neutral alcohol or of a distillate of wine with an actual alcoholic strength by volume of not less than 70 % vol., or of spirit of vinous origin.**

PORTUGAL

Porto — Port

Moscatel de Setúbal, Setúbal

Carcavelos

Moscatel do Douro.

ITALY

Moscato di Noto

- 3. List of liqueur wines bearing a protected designation of origin produced from wine with an initial natural alcoholic strength by volume of not less than 10,5 % vol.**

SPAIN

Jerez-Xérès-Sherry

Manzanilla-Sanlúcar de Barrameda

Condado de Huelva

Rueda

ITALY

Trentino

- 4. List of liqueur wines bearing a protected designation of origin obtained from fermenting grape must with an initial natural alcoholic strength by volume of not less than 9 % vol.**

PORTUGAL

Madeira

B. Lists referred to in point 5(b) of Section B of Annex III

List of liqueur wines bearing a protected designation of origin with a total alcoholic strength by volume of less than 17,5 % vol. but not less than 15 % vol., where national laws applicable thereto before 1 January 1985 expressly so provided

(Point (3)(b) of Part II of Annex VII to Regulation (EU) No 1308/2013)

SPAIN

Liqueur wines bearing a protected designation of origin	Description of product as established by Union rules or national legislation
Condado de Huelva	Vino generoso
Jerez-Xérès-Sherry	Vino generoso
Manzanilla-Sanlúcar de Barrameda	Vino generoso
Málaga	Seco
Montilla-Moriles	Vino generoso
Priorato	Rancio seco
Rueda	Vino generoso
Tarragona	Rancio seco

ITALY

Trentino

PORTUGAL

Liqueur wines bearing a protected designation of origin	Description of product as established by Union rules or national legislation
Porto — Port	Branco leve seco

Appendix 3

List of varieties that may be used to produce liqueur wines bearing a protected designation of origin that bear the specific, traditional terms ‘vino dulce natural’, ‘vino dolce naturale’, ‘vinho doce natural’ and ‘οίνος γλυκός φυσικός’

Muscats — Grenache — Garnacha Blanca — Garnacha Peluda — Listán Blanco — Listán Negro-Negramoll — Maccabéo — Malvoisies — Mavrodaphne — Assirtiko — Liatiko — Garnacha tintorera — Monastrell — Palomino — Pedro Ximénez — Albarola — Aleatico — Bosco — Cannonau — Corinto nero — Giró — Monica — Nasco — Primitivo — Vermentino — Zibibbo — Moscateles — Garnacha.

COMMISSION IMPLEMENTING REGULATION (EU) 2019/935**of 16 April 2019**

laying down rules for the application of Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards analysis methods for determining the physical, chemical and organoleptic characteristics of grapevine products and notifications of Member States decisions concerning increases in natural alcoholic strength

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007 ⁽¹⁾ and in particular Articles 80(5), 91(c) and (d) and 223(3) thereof,

Whereas:

- (1) Regulation (EU) No 1308/2013 repealed and replaced Council Regulation (EC) No 1234/2007 ⁽²⁾. Section 1 of Chapter I of Title II of Part II of Regulation (EU) No 1308/2013 lays down rules on the categories of grapevine products, oenological practices and the applicable restrictions and empowers the Commission to adopt delegated and implementing acts in that respect. In order to ensure the smooth functioning of the wine market in the new legal framework, certain rules have to be adopted by means of such acts. Those acts should replace the provisions of Commission Regulation (EC) No 606/2009 ⁽³⁾ which is repealed by Commission Delegated Regulation (EU) 2019/934 ⁽⁴⁾.
- (2) Pursuant to Article 80(5) and Article 91(d) of Regulation (EU) No 1308/2013 the Commission shall, where necessary, lay down rules on the analysis methods for determining the physical, chemical and organoleptic characteristics of grapevine products. The methods shall be based on any relevant methods recommended and published by the International Organisation of Vine and Wine (OIV), unless they would be ineffective or inappropriate. Article 91(c) of Regulation (EU) No 1308/2013 moreover empowers the Commission to lay down rules for checking whether those products have been subjected to processes contrary to the authorised oenological practices in the Union.
- (3) The method of analysis for determining whether allyl isothiocyanate is present in the wine product is laid down in the Annex to this Regulation. As regards other methods for determining whether products have undergone processes contrary to the authorised oenological practices, the applicable rules should be those allowed by the Member States concerned.
- (4) Point 3 of Section A of Part I of Annex VIII to Regulation (EU) No 1308/2013 sets out an obligation for Member States to notify the Commission of any increase in the limits laid down in point 2 of that Section. Details concerning the submission of this information by Member States to the Commission should be laid down.
- (5) The measures provided for in this Regulation are in accordance with the opinion of the Committee for the Common Organisation of the Agricultural Markets,

⁽¹⁾ OJ L 347, 20.12.2013, p. 671.

⁽²⁾ Council Regulation (EC) No 1234/2007 of 22 October 2007 establishing a common organization of agricultural markets and on specific provisions for certain agricultural products (Single CMO Regulation) (OJ L 299, 16.11.2007, p. 1).

⁽³⁾ 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).

⁽⁴⁾ Commission Delegated Regulation (EU) 2019/934 of 12 March 2019 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards wine-growing areas where the alcoholic strength may be increased, authorised oenological practices and restrictions applicable to the production and conservation of grapevine products, the minimum percentage of alcohol for by-products and their disposal, and publication of OIV files (see page 1 of this Official Journal).

HAS ADOPTED THIS REGULATION:

Article 1

Scope

This Regulation lays down rules for the application of Title II, Chapter I of Regulation (EU) No 1308/2013, concerning analysis methods for determining the physical, chemical and organoleptic characteristics of grapevine products, and notifications of decisions by Member States allowing increases in natural alcoholic strength.

Article 2

Applicable Union analysis methods

The analysis methods referred to in point (d) of Article 75(5) of Regulation (EU) No 1308/2013 to be used for verification of the limits laid down by Union rules to the use of allyl isothiocyanate for the production of certain grapevine products are laid down in the Annex to this Regulation.

Article 3

Notification of Member States decisions allowing an increase in natural alcoholic strength

1. Member States allowing for an increase of the natural alcoholic strength by volume pursuant to point 3 of Section A of Part I of Annex VIII to Regulation (EU) No 1308/2013 shall notify the Commission of this within one month following the granting of the derogation. In the notification, the Member States shall specify the regions and the varieties concerned by the decision and they shall submit data and evidence indicating that the climatic conditions have been exceptionally unfavourable in the regions concerned.
2. The notification shall be made in accordance with Commission Delegated Regulation (EU) 2017/1183 ⁽⁵⁾ and Commission Implementing Regulation (EU) 2017/1185 ⁽⁶⁾.
3. The Commission shall then inform the other Member States.

Article 4

Entry into force

This Regulation shall enter into force on the twentieth day following that of its publication in the *Official Journal of the European Union*.

It shall apply from 7 December 2019 .

⁽⁵⁾ Commission Delegated Regulation (EU) 2017/1183 of 20 April 2017 on supplementing Regulations (EU) No 1307/2013 and (EU) No 1308/2013 of the European Parliament and of the Council with regard to the notifications to the Commission of information and documents (OJ L 171, 4.7.2017, p. 100).

⁽⁶⁾ Commission Implementing Regulation (EU) 2017/1185 of 20 April 2017 laying down rules for the application of Regulations (EU) No 1307/2013 and (EU) No 1308/2013 of the European Parliament and of the Council as regards notifications to the Commission of information and documents and amending and repealing several Commission Regulations (OJ L 171, 4.7.2017, p. 113).

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 16 April 2019.

For the Commission

The President

Jean-Claude JUNKER

ANNEX

SPECIAL UNION ANALYSIS METHODS

ALLYL ISOTHIOCYANATE

1. Principle of the method

Any allyl isothiocyanate present in the wine is collected by distillation and identified by gas chromatography.

2. Reagents

2.1. Ethanol, absolute.

2.2. Standard solution: solution of allyl isothiocyanate in absolute alcohol containing 15 mg of allyl isothiocyanate per litre.

2.3. Freezing mixture consisting of ethanol and dry ice (temperature – 60 °C).

3. Apparatus

3.1. Distillation apparatus as shown in the figure. A stream of nitrogen is passed continuously through the apparatus.

3.2. Heating mantle, thermostatically controlled.

3.3. Flowmeter.

3.4. Gas chromatograph fitted with a flame spectrophotometer detector equipped with a selective filter for sulphur compounds (wavelength = 394 nm) or any other suitable detector.

3.5. Stainless steel chromatograph column of internal diameter 3 mm and length 3 m filled with Carbowax 20M at 10 % on Chromosorb WHP, 80 to 100 mesh.

3.6. Microsyringe, 10µl.

4. Procedure

Put two litres of wine into the distillation flask, introduce a few millilitres of ethanol (point 2.1) into the two collecting tubes so that the porous parts of the gas dispersion rods are completely immersed. Cool the two tubes externally with the freezing mixture. Connect the flask to the collecting tubes and begin to flush the apparatus with nitrogen at a rate of three litres per hour. Heat the wine to 80 °C with the heating mantle, distil and collect 45 to 50 ml of the distillate.

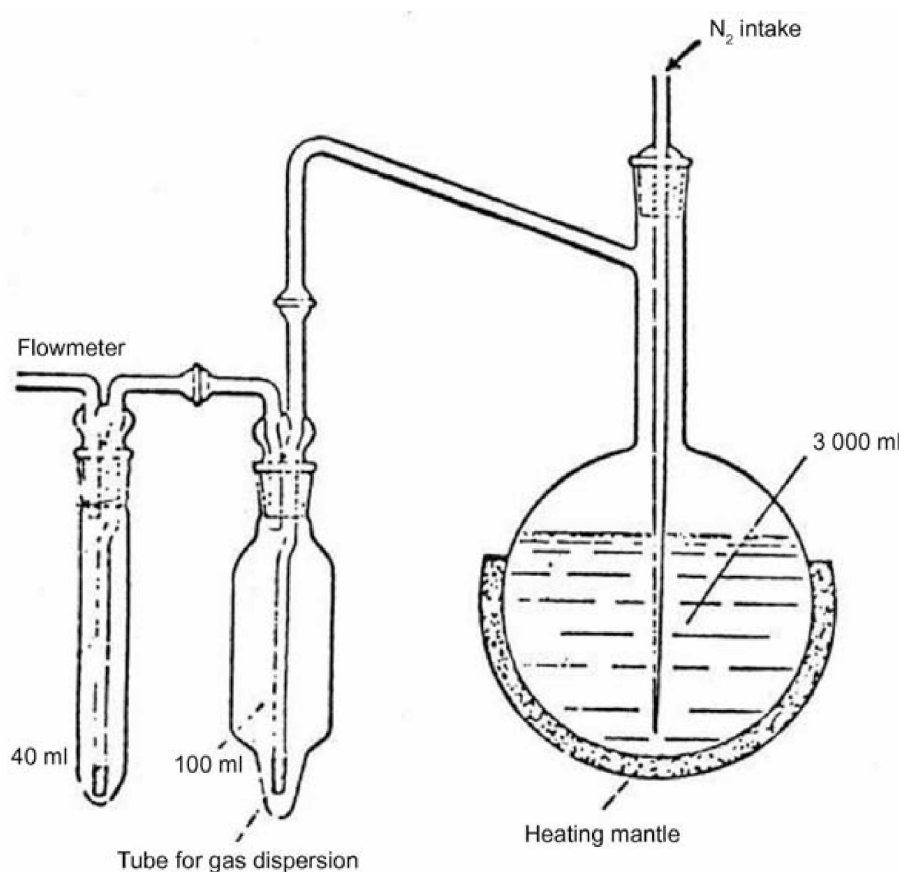
Stabilize the chromatograph. It is recommended that the following conditions are used:

- injector temperature: 200 °C,
- column temperature: 130 °C,
- helium carrier gas flow rate: 20 ml per minute.

With the microsyringe, introduce a volume of the standard solution such that the peak corresponding to the allyl isothiocyanate can easily be identified on the gas chromatogram.

Similarly introduce an aliquot of the distillate into the chromatograph. Check that the retention time of the peak obtained corresponds with that of the peak of allyl isothiocyanate.

Under the conditions described above, compounds naturally present in the wine will not produce interfering peaks on the chromatogram of the sample solution.

Apparatus for distillation under a current of nitrogen

COMMISSION IMPLEMENTING REGULATION (EU) 2019/936**of 6 June 2019****amending Implementing Regulations (EU) No 808/2014, (EU) No 809/2014 and (EU) No 908/2014
as regards financial instruments set up under the programmes for rural development**

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EU) No 1305/2013 of the European Parliament and of the Council of 17 December 2013 on support for rural development by the European Agricultural Fund for Rural Development (EAFRD) and repealing Council Regulation (EC) No 1698/2005 ⁽¹⁾, and in particular Article 8(3) thereof,

Having regard to Regulation (EU) No 1306/2013 of the European Parliament and of the Council of 17 December 2013 on the financing, management and monitoring of the common agricultural policy and repealing Council Regulations (EEC) No 352/78, (EC) No 165/94, (EC) No 2799/98, (EC) No 814/2000, (EC) No 1290/2005 and (EC) No 485/2008 ⁽²⁾, and in particular Articles 36(6) and 62(2)(a) hereof,

Whereas:

- (1) The possibility to set-up financial instruments combining European Structural and Investment Funds contributions with European Investment Bank financial products under the European Fund for Strategic Investments was introduced in Article 38(1)(c) of Regulation (EU) No 1303/2013 of the European Parliament and of the Council ⁽³⁾ by Regulation (EU, Euratom) 2018/1046 of the European Parliament and of the Council ⁽⁴⁾.
- (2) This new provision applies also to the financial instruments set up under the European Agricultural Fund for Rural Development (EAFRD) programmes. Some implementing rules laid down in Commission Implementing Regulations (EU) No 808/2014 ⁽⁵⁾, (EU) No 809/2014 ⁽⁶⁾ and (EU) No 908/2014 ⁽⁷⁾ contain references to financial instruments as referred to in Article 38(1) of Regulation (EU) No 1303/2013 before its amendment by Regulation (EU, Euratom) 2018/1046. Therefore, a reference to the new point (c) of Article 38(1) should be introduced to the relevant provisions of those acts.
- (3) Implementing Regulations (EU) No 808/2014, (EU) No 809/2014 and (EU) No 908/2014 should therefore be amended accordingly.
- (4) The measures provided for in this Regulation are in accordance with the opinion of the Rural Development Committee and the Committee on the Agricultural Funds,

⁽¹⁾ OJ L 347, 20.12.2013, p. 487.

⁽²⁾ OJ L 347, 20.12.2013, p. 549.

⁽³⁾ Regulation (EU) No 1303/2013 of the European Parliament and of the Council of 17 December 2013 laying down common provisions on the European Regional Development Fund, the European Social Fund, the Cohesion Fund, the European Agricultural Fund for Rural Development and the European Maritime and Fisheries Fund and laying down general provisions on the European Regional Development Fund, the European Social Fund, the Cohesion Fund and the European Maritime and Fisheries Fund and repealing Council Regulation (EC) No 1083/2006 (OJ L 347, 20.12.2013, p. 320).

⁽⁴⁾ Regulation (EU, Euratom) 2018/1046 of the European Parliament and of the Council of 18 July 2018 on the financial rules applicable to the general budget of the Union, amending Regulations (EU) No 1296/2013, (EU) No 1301/2013, (EU) No 1303/2013, (EU) No 1304/2013, (EU) No 1309/2013, (EU) No 1316/2013, (EU) No 223/2014, (EU) No 283/2014, and Decision No 541/2014/EU and repealing Regulation (EU, Euratom) No 966/2012 (OJ L 193, 30.7.2018, p. 1).

⁽⁵⁾ Commission Implementing Regulation (EU) No 808/2014 of 17 July 2014 laying down rules for the application of Regulation (EU) No 1305/2013 of the European Parliament and of the Council on support for rural development by the European Agricultural Fund for Rural Development (EAFRD) (OJ L 227, 31.7.2014, p. 18).

⁽⁶⁾ Commission Implementing Regulation (EU) No 809/2014 of 17 July 2014 laying down rules for the application of Regulation (EU) No 1306/2013 of the European Parliament and of the Council with regard to the integrated administration and control system, rural development measures and cross compliance (OJ L 227, 31.7.2014, p. 69).

⁽⁷⁾ Commission Implementing Regulation (EU) No 908/2014 of 6 August 2014 laying down rules for the application of Regulation (EU) No 1306/2013 of the European Parliament and of the Council with regard to paying agencies and other bodies, financial management, clearance of accounts, rules on checks, securities and transparency (OJ L 255, 28.8.2014, p. 59).

HAS ADOPTED THIS REGULATION:

Article 1

In point 10(c) of Part 1 of Annex I to Implementing Regulation (EU) No 808/2014 the second subparagraph is replaced by the following:

‘When a measure or a type of operation with specific EAFRD contribution rate contributes to the financial instruments referred to in Article 38(1)(b) and (c) of Regulation (EU) No 1303/2013, the table shall indicate separately the contribution rates for financial instruments and for other operations and an indicative EAFRD amount corresponding to the planned contribution to the financial instrument.’

Article 2

Implementing Regulation (EU) No 809/2014 is amended as follows:

(a) in Article 48, paragraph 6 is replaced by the following:

‘6. As regards the financial instruments referred to in Article 38(1)(b) and (c) of Regulation (EU) No 1303/2013, paragraphs 1 to 5 of this Article shall neither apply to the contribution to the financial instrument nor to the support to the final recipient. However, Articles 58 and 59 of Regulation (EU) No 1306/2013 and Article 9 of Commission Delegated Regulation (EU) No 480/2014 (*) shall apply.

(*) Commission Delegated Regulation (EU) No 480/2014 of 3 March 2014 supplementing Regulation (EU) No 1303/2013 of the European Parliament and of the Council laying down common provisions on the European Regional Development Fund, the European Social Fund, the Cohesion Fund, the European Agricultural Fund for Rural Development and the European Maritime and Fisheries Fund and laying down general provisions on the European Regional Development Fund, the European Social Fund, the Cohesion Fund and the European Maritime and Fisheries Fund (OJ L 138, 13.5.2014, p. 5).’

(b) in Article 51, paragraph 5 is replaced by the following:

‘5. As regards the financial instruments referred to in Article 38(1)(b) and (c) of Regulation (EU) No 1303/2013, paragraphs 1 to 4 of this Article shall neither apply to the contribution to the financial instrument nor to the support to the final recipient. However, Articles 58 and 59 of Regulation (EU) No 1306/2013 and Article 9 of Delegated Regulation (EU) No 480/2014 shall apply.’

Article 3

In Article 22(2) of Implementing Regulation (EU) No 908/2014, the third subparagraph is replaced by the following:

‘As regards financial instruments set up in accordance with Article 38(1)(b) and (c) of Regulation (EU) No 1303/2013, the expenditure shall be declared in respect of the reference periods referred to in the first subparagraph once the conditions for each subsequent application for interim payment as laid down in Article 41(1) of that Regulation are met.’

Article 4

This Regulation shall enter into force on the third day following that of its publication in the *Official Journal of the European Union*.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 6 June 2019.

For the Commission

The President

Jean-Claude JUNKER

DECISIONS

COUNCIL DECISION (EU) 2019/937

of 27 May 2019

on the position to be taken on behalf of the European Union in the framework of the Convention for the Conservation of Salmon in the North Atlantic Ocean as regards the application for accession to that Convention submitted by the United Kingdom

THE COUNCIL OF THE EUROPEAN UNION,

Having regard to the Treaty on the Functioning of the European Union, and in particular Article 43, in conjunction with Article 218(9) thereof,

Having regard to the proposal from the European Commission,

Whereas:

- (1) The Convention for the Conservation of Salmon in the North Atlantic Ocean ⁽¹⁾ ('the NASCO Convention') was approved by Council Decision 82/886/EEC ⁽²⁾ and entered into force on 1 October 1983.
- (2) On 29 March 2017, the United Kingdom submitted the notification of its intention to withdraw from the Union pursuant to Article 50 of the Treaty on European Union. The Treaties will cease to apply to the United Kingdom from the date of entry into force of a withdrawal agreement or, failing that, and subject to European Council Decision (EU) 2019/584 ⁽³⁾, on 1 November 2019, unless the European Council, in agreement with the United Kingdom, unanimously decides to extend that period.
- (3) Until its withdrawal from the Union, the United Kingdom remains a Member State enjoying all the rights and is bound by all obligations stemming from the Treaties, including compliance with the principle of sincere cooperation.
- (4) In its guidelines adopted on 29 April 2017, the European Council recognised the need, in the international context, to take into account the specificities of the United Kingdom as a withdrawing Member State, provided the United Kingdom respects its obligations and remains loyal to the Union's interests while still a Member State.
- (5) The Withdrawal Agreement published in the *Official Journal of the European Union* on 25 April 2019 ⁽⁴⁾ ('Withdrawal Agreement') contains arrangements for the application of provisions of Union law to and in the United Kingdom beyond the date the Treaties cease to apply to the United Kingdom ('Transition Period'). If the Withdrawal Agreement enters into force, Union law, including international agreements to which the Union is a party, will continue to apply to and in the United Kingdom during the Transition Period in accordance with the Withdrawal Agreement and will cease to apply at the end of the Transition Period.
- (6) The NASCO Convention currently applies to the United Kingdom as a result of the Union being a Contracting Party to that Convention.
- (7) Pursuant to Article 17(3) of the NASCO Convention, that Convention is open for accession, subject to the approval of the council of the North Atlantic Salmon Conservation Organisation established by the NASCO Convention, by any State that exercises fisheries jurisdiction in the North Atlantic Ocean or is a State of origin for salmon stocks.

⁽¹⁾ OJ L 378, 31.12.1982, p. 25.

⁽²⁾ Council Decision 82/886/EEC of 13 December 1982 concerning the conclusion of the Convention for the Conservation of Salmon in the North Atlantic Ocean (OJ L 378, 31.12.1982, p. 24).

⁽³⁾ European Council Decision (EU) 2019/584 taken in agreement with the United Kingdom of 11 April 2019 extending the period under Article 50(3) TEU (OJ L 101, 11.4.2019, p. 1).

⁽⁴⁾ OJ C 144I, 25.4.2019, p. 1.

- (8) On 28 February 2019, the United Kingdom submitted an application to accede to the NASCO Convention as a Contracting Party in view of a possible absence of a withdrawal agreement by the date the Treaties cease to apply to the United Kingdom.
- (9) Pursuant to Article 66 of the United Nations Convention on the Law of the Sea (UNCLOS) ⁽⁵⁾, States in whose rivers anadromous stocks originate are to have the primary interest in and responsibility for such stocks. The State of origin of anadromous stocks is to ensure their conservation by the establishment of appropriate regulatory measures for fishing in all waters landward of the outer limits of its exclusive economic zone. In cases where anadromous stocks migrate into or through the waters landward of the outer limits of the exclusive economic zone of a State other than the State of origin, that State is to cooperate with the State of origin with regard to the conservation and management of such stocks.
- (10) In order to prevent unsustainable fisheries, it is in the interest of the Union that the United Kingdom cooperates in the management of the salmon stocks in full compliance with the provisions of the UNCLOS and the United Nations Agreement for the implementation of the provisions of the United Nations Convention on the Law of the Sea of 10 December 1982 relating to the conservation and management of straddling fish stocks and highly migratory fish stocks of 4 August 1995 (UNFSA) ⁽⁶⁾ or any other international agreement or norm of international law.
- (11) As provided in Article 66 of the UNCLOS, the State of origin of anadromous stocks and other States fishing those stocks must make arrangements for the implementation of that Article. Such cooperation may be established in the framework of regional fisheries management organisations.
- (12) The accession of the United Kingdom to the NASCO Convention will allow the United Kingdom to cooperate on the necessary conservation and management measures with due regard to the rights, interests and duties of other countries and the Union, and to ensure that fishing activities are carried out in a way that results in the sustainable exploitation of the salmon stocks concerned.
- (13) It is therefore in the interest of the Union to approve the application for accession to the NASCO Convention submitted by the United Kingdom as from the moment Union law ceases to apply to the United Kingdom,

HAS ADOPTED THIS DECISION:

Article 1

The position to be taken on the Union's behalf in the council of the North Atlantic Salmon Conservation Organisation established by the Convention for the Conservation of Salmon in the North Atlantic Ocean shall be to approve the application for accession of the United Kingdom to that Convention provided that this approval is given as from the moment Union law ceases to apply to the United Kingdom.

Article 2

This Decision shall enter into force on the date of its adoption.

Done at Brussels, 27 May 2019.

For the Council
The President
N. HURDUC

⁽⁵⁾ OJ L 179, 23.6.1998, p. 3.

⁽⁶⁾ OJ L 189, 3.7.1998, p. 14.

COUNCIL DECISION (CFSP) 2019/938**of 6 June 2019****in support of a process of confidence-building leading to the establishment of a zone free of nuclear weapons and all other weapons of mass destruction in the Middle East**

THE COUNCIL OF THE EUROPEAN UNION,

Having regard to the Treaty on European Union, and in particular Articles 28(1) and 31(1) thereof,

Having regard to the proposal from the High Representative of the Union for Foreign Affairs and Security Policy,

Whereas:

- (1) The 2016 European Union Global Strategy for the Union's Foreign and Security Policy as well as the 2003 European Union Strategy against the proliferation of Weapons of Mass Destruction (WMD) are founded on the conviction that a multilateral approach to security, including disarmament and non-proliferation, provides the best way to maintain international order.
- (2) The Union's policy therefore is to uphold, implement and strengthen the implementation and universalisation of existing disarmament and non-proliferation treaties, agreements and norms and to cooperate with and assist third countries in the fulfilment of their obligations under multilateral conventions and regimes.
- (3) The Joint Declaration of the Paris Summit for the Mediterranean of 13 July 2008, establishing the Union for the Mediterranean, reaffirmed the common aspiration to achieve peace as well as regional security as set out in the Barcelona Declaration adopted at the Euro-Mediterranean Conference of 27-28 November 1995, which, *inter alia*, promotes regional security through, *inter alia*, nuclear, chemical and biological non-proliferation, adherence to and compliance with international and regional non-proliferation regimes and arms control and disarmament agreements such as the Treaty on the Non-Proliferation of Nuclear Weapons (NPT), the Chemical Weapons Convention, the Biological and Toxin Weapons Convention, the Comprehensive Nuclear Test-Ban Treaty, and/or regional arrangements such as zones free of nuclear weapons, including their verification regimes, as well as by fulfilling in good faith the commitments of the signatories to the Barcelona Declaration under arms control, disarmament and non-proliferation conventions.
- (4) The parties to the Union for the Mediterranean will pursue a mutually and effectively a verifiable Middle East zone free of WMD — nuclear, chemical and biological — and their delivery systems. Furthermore, the parties will consider practical steps, *inter alia*, to prevent the proliferation of nuclear, chemical and biological weapons as well as the excessive accumulation of conventional arms.
- (5) In 2008, the Union organised a seminar in Paris on 'Middle East Security, WMD Non-Proliferation and Disarmament', which brought together representatives of States of the region and Union Member States, as well as academics and national nuclear energy agencies.
- (6) The 2010 NPT Review Conference emphasised the importance of a process leading to full implementation of its 1995 Resolution on the Middle East (the '1995 Resolution'). To that end, the Conference endorsed practical steps, *inter alia*, consideration of all offers aimed at supporting the implementation of the 1995 Resolution, including the offer of the Union to host a follow-up seminar related to the one organised in June 2008.
- (7) The 2010 NPT Review Conference further recognised the important role played by civil society in contributing to the implementation of the 1995 Resolution and encouraged all efforts in that regard.
- (8) In 2011, the Union organised a seminar in Brussels to promote confidence building and in support of a process aimed at establishing a zone free of WMD and means of delivery in the Middle East, which brought together senior representatives of States of the region, the three NPT depository States, the Union Member States, other interested States, as well as academics and official representatives of the major regional and international organisations.

- (9) In 2012, the Union decided to further support a process of confidence-building leading to the establishment of a zone free of nuclear weapons and all other WMD in the Middle East, amongst others by supporting the work of the UN-appointed Facilitator for the 2012 Conference on the establishment of such a zone and by organising a capacity-building workshop and a follow-up event to the 2008 and 2011 Union seminars.
- (10) The Union has continuously expressed its readiness to continue to assist in the process leading to the establishment of a WMD-free zone (WMDFZ) in the Middle East and wishes to continue to support confidence building processes similar to those provided by the Union seminars and workshops held in in 2008, 2011 and 2012.
- (11) In his Agenda for Disarmament 'Securing our Common Future' presented on 24 May 2018, the United Nations Secretary-General pledge to work with UN Member States to strengthen and consolidate nuclear-weapon-free zones, including by supporting the further establishment of such zones, including in the Middle East,

HAS ADOPTED THIS DECISION:

Article 1

1. For the purposes of advancing the Union's commitment to establishing a WMDFZ in the Middle East, and in order to provide follow-up to earlier Union activities in 2008, 2011 and 2012 and promote confidence building in support of a process aimed at establishing such a zone, the Union shall support activities to foster inclusive dialogue among experts and policymakers on a WMDFZ in the Middle East through, inter alia:

- (a) identifying lessons learned from efforts to advance the WMDFZ during the period 1996-2015;
- (b) building analytic capacity to support new thinking on regional security issues and the WMDFZ, including drawing on lessons from the establishment of other regional nuclear weapons-free zones;
- (c) collating ideas and developing new proposals on how to move forward on the issue.

2. In that context, the project to be supported by the Union shall cover the following specific activities:

(a) Phase I

The first phase of the project will focus on establishing networks of experts, outreach and communication, and framing the issues and themes to be explored. Key activities include:

- (i) the establishment of an initial regional network of relevant experts and institutions;
- (ii) outreach, interviews and literature review and relevant documentation-gathering;
- (iii) a first meeting of the project reference group;
- (iv) a side event at the General Assembly First Committee in October 2019;
- (v) a workshop, bringing together 15-20 members of the project's regional network and members of the project reference group;

(b) Phase II

The second phase of the project will focus on engaging with relevant individuals, experts, academic and policy researchers, and institutes in the region for the purpose of obtaining insights and perspectives on the issues and themes identified in Phase I as well as validation of the narrative on WMDFZ efforts between 1995-2015. Key activities include:

- (i) up to 50 one-on-one interviews with individuals from within and outside the region;
- (ii) up to six small research institute-facilitated meetings of relevant experts in the region;

- (iii) a full draft of United Nations Institute for Disarmament Research (UNIDIR)'s report on the WMDFZ initiative in the Middle East to be made available to UN Member States and the UN Office for Disarmament Affairs;
 - (iv) a special event organised in the margins of the 2020 NPT Review Conference;
 - (v) a meeting organised at UN Headquarters in New York in 2020 to present relevant updates and findings of the project to UN Member states and other relevant stakeholders;
- (c) Phase III
- (i) two multi-stakeholder workshops to consider the summary of options and recommendations on the way forward;
 - (ii) publication of remaining briefing papers setting out those options and perspectives that have been identified as potentially promising for prospects for enhanced regional security cooperation, *inter alia*, via a WMDFZ in the Middle East;
 - (iii) two workshops that bring together experts and officials acting in their personal capacities.

A detailed description of the projects is set out in the Annex.

Article 2

1. The High Representative of the Union for Foreign Affairs and Security Policy (HR) shall be responsible for the implementation of this Decision.
2. Technical implementation of the projects referred to in Article 1(2) shall be carried out by the UNIDIR, which shall perform this task under the responsibility of the HR. For that purpose, the HR shall enter into the necessary arrangements with UNIDIR.

Article 3

1. The financial reference amount for the implementation of the projects referred to in Article 1(2) shall be EUR 2 856 278.
2. The expenditure financed by the amount set out in paragraph 1 shall be managed in accordance with the procedures and rules applicable to the Union budget.
3. The Commission shall supervise the proper management of the expenditure referred to in paragraph 1. For that purpose, it shall conclude a financing agreement with UNIDIR. The agreement shall stipulate that the implementing partner is to ensure visibility of the Union contribution, appropriate to its size.
4. The Commission shall endeavour to conclude the financing agreement referred to in paragraph 3 as soon as possible after the entry into force of this Decision. It shall inform the Council of any difficulties in that process and of the date of conclusion of the agreement.

Article 4

1. The HR shall report to the Council on the implementation of this Decision on the basis of 6-monthly narrative reports prepared by UNIDIR. Those reports shall form the basis for the evaluation carried out by the Council by the end of the project.
2. The Commission shall provide information on the financial aspects of the projects referred to in Article 1(2).

Article 5

1. This Decision shall enter into force on the date of its adoption.
2. This Decision shall expire 36 months after the date of the conclusion of the financing agreement referred to in Article 3(3). However, it shall expire six months after its entry into force if no financing agreement has been concluded by that time.

Done at Luxembourg, 6 June 2019.

For the Council
The President
A. BIRCHALL

ANNEX

Project in support of a process of confidence-building leading to the establishment of a zone free of nuclear weapons and all other weapons of mass destruction in the Middle East (ME WMDFZ)**I. Project objectives**

The proposed project will have four overarching objectives:

- (1) to fill an important research gap related to how the issue of the ME WMDFZ evolved from 1995-2015, including lessons for current and future prospects;
- (2) to build analytic capacity to support new thinking on regional security issues and the zone, including drawing on lessons from the establishment of other regional nuclear free zones;
- (3) to collate ideas and develop new proposals on how to move forward on that issue; and
- (4) to foster inclusive dialogue among experts and policymakers on regional security issues, *inter alia*, by means of the ME WMDFZ, which in turn could contribute to ongoing multilateral processes, including the NPT as well as the UN annual conference's efforts on the establishment of a ME WMDFZ.

With regard to the first objective, the complexity of the question of a ME WMDFZ, lack of progress to date, and limited political will within and outside the region have resulted in diminished policy and research attention on the issue in recent years. An extensive body of research exists on the origins of the initiative and efforts to advance it in the lead-up to and conduct of the 1995 Review Conference. The indefinite extension of the NPT that year and the resolution on the Middle East that enabled consensus on extension has been comprehensively addressed, including through an ongoing oral history programme of the 1995 NPT Conference.

There is significantly less documentation and research, however, on the period between 2010-2015. That period, however, saw a number of important diplomatic initiatives on the zone. While some scholars and experts have focused on exploring particular elements of the issue and some advocates have sought to elaborate model texts for a possible agreement, there is no authoritative empirical account of efforts to advance the ME WMDFZ concept during the period from 1996 to 2015. In the absence of such documentation, there is a risk that important details and facts, as well as perspectives of the actors involved and lessons for future efforts, will be lost. This will impede future research or policy efforts on the matter. The proposed UNIDIR project will fill this gap.

As regards the second objective, this project will support continued research and expert attention on WMD threats in the Middle East, regional security cooperation, and specifically a WMDFZ. It will do so at a time when new and sustained thinking and ideas on these issues are desperately needed. By exploring consistent, emerging, or forgotten themes and ideas related to the WMDFZ over two decades, the project will contribute to knowledge and understanding of this issue. By drawing on more recent literature on other nuclear or WMD-free zones, it can assess commonalities and/or singularities in the context of the Middle East region. The result will be a comprehensive repository of themes and ideas to contribute to renewed action and an expanded network of analysts and experts with access to this body of work.

As regards the third objective, this project will contribute to future consideration of the ME WMDFZ in the wider regional WMD and security context by documenting the issues and approaches that were addressed in the context of various initiatives during a two-decade period. Through the inclusive engagement of experts within the region, the project will identify those issues and ideas that researchers, participants and expert observers consider as having potential for further exploration and, equally, those issues that have proved most difficult to tackle. Such an exercise can provide policymakers with a comprehensive basis for considering and assessing the prospects for progress on regional security cooperation on WMD threats in the current dynamic strategic environment. It can also support the development of capacity for future negotiations on regional security issues, including the ME WMDFZ.

Finally, and most important, with regard to the fourth objective, this project will facilitate inclusive informal expert dialogue on specific ideas and initiatives to enhance regional security and the management of WMD threats in the Middle East among countries in the region and their external partners. By doing so, this project will advance the substantive foundations for future semi-official and official dialogue on aspects of WMD and their delivery systems. Specifically, it will offer a discreet framework to examine a broad range of the relevant issues, explore and develop fresh perspectives that may offer avenues for future progress, and support and contribute to a conducive environment for potential future dialogue. In so doing, it also will provide important substantive input and ideas to the UN Conference on the ME WMDFZ as well as contribute to building trust and confidence among a wide range of experts that may be involved in that as well as other appropriate forums.

II. Project description

(1) Objectives and audience

This project, as noted above, has four objectives:

- To produce a factual narrative of efforts to establish a ME WMDFZ between 1995 and 2015 that fills an important gap in the research literature and identifies lessons for future efforts.
- To identify key issues, opportunities, obstacles and ideas of contemporary relevance to consideration of a WMDFZ and efforts to enhance regional security cooperation, thereby contributing insights on substantive as well as process aspects of the zone and potential ways forward in the context of a changing strategic environment.
- To engage and obtain perspectives and insights from a wide community of researchers, policymakers and academics in the region on these issues and, in so doing, expand the number and diversity of participants exploring the prospects for dialogue and progress on the longstanding issue of a ME WMDFZ in the context of wider regional WMD and security issues as well as other experiences of regional nuclear free zones.
- To facilitate dialogue among these experts with a view to fostering networks, communication and engagement that could in turn, contribute to future efforts to advance regional security, arms control, non-proliferation and disarmament progress in the region.

Three overlapping audiences are envisaged:

- International security and arms control researchers, particularly those with a focus on nuclear, chemical and biological non-proliferation and disarmament and their delivery systems, regional security or Middle East security issues. A particular focus will be the new generation of scholars that are devoting greater attention to international and regional WMD issues in light of the Syrian conflict, divisions over Iran's nuclear programme and other nuclear capabilities in the region, technological advances and new weapons capabilities, strained political relationships between key nuclear States and controversy between some nuclear and non-nuclear States on the way forward for nuclear disarmament. An authoritative English language account of the trajectory of the ME WMDFZ in the 1996-2015 period would provide an important resource and repository for consideration of a wide range of WMD issues, inter alia, on nuclear-weapon free zones as well as issues specific to the Middle East.
- Policymakers working on arms control, non-proliferation and disarmament issues. This includes persons with both regional as well as international perspectives and in multiple fora, including the NPT 2020 Review Conference. Many States, regardless of their positions on nuclear disarmament, consider an agreed outcome from this meeting to be critical after the failure of the 2015 NPT Conference to agree on a final document and given multiple stresses on the NPT. The issue of progress toward a ME WMDFZ is acknowledged as a critical variable in the prospects for a Review Conference outcome.
- Middle East scholars and practitioners that seek to track and understand the rapidly changing dynamics of the region, its Member States and its populations, the implications of shifting alliances and capabilities on regional security and the prospects of preventing and mitigating current and future tensions and conflicts.

(2) Time frame

This project is expected to begin in the second half of 2019 and continue for 36 months. It is expected to conclude in spring 2022 with all publications issued by that time. Final project narrative and financial reports will be produced by late 2022.

(3) Activities, outputs and methodologies

This project is divided into three phases. Specific events and timings will be adapted as relevant and according to key developments. Project documents, findings and ideas will be shared with the UN Secretariat and participants with a view to supporting preparations of these annual conferences organised by the UN Secretary-General. The three phases are the following:

Phase I: The first phase of the project will focus on setting up the project and networks of experts, outreach and communication, and framing the issues and themes to be explored. Key activities include:

- The establishment of an initial regional network of relevant experts and institutions for the project;
- Outreach to and interviews of relevant individuals involved in various ME WMDFZ initiatives will begin;
- Literature review and relevant documentation-gathering related to a ME WMDFZ between the period from the 1995 NPT Review Conference to the conclusion of the 2015 NPT Conference. Relevant broader policy research on other nuclear weapons free zones and/or initiatives, as well as on Middle East security cooperation experiences, will also be reviewed.

Key outputs include:

- A first meeting of the project reference group;
- A side event at the General Assembly First Committee in October 2019, with the participation of relevant regional experts and institutions, to describe the project, present initial themes, and discuss key priority areas to be explored;
- A chronology of key events and an outline of the themes, issues, and debates that comprise a narrative of discussion of the WMDFZ issue in this region. For ease of reference, this review will include a table of contents and be divided into sections highlighting the most important findings. Those materials could be shared with participants and observers to the Conference on the Middle East WMDFZ to be convened by the UN Secretary-General in 2019;
- A workshop to be organised in Valletta, Malta in December 2019 bringing together 15-20 members of the project's regional network and members of the project reference group to share updates on the UN conference, possible next steps and any emerging issues that the project may wish to take into account and/or revise as a result of the Conference.

Phase II: The second phase of the project will focus on engaging with relevant individuals, experts, academic and policy researchers, and institutes in the region for the purpose of obtaining insights and perspectives on the issues and themes identified in Phase I as well as validation of the narrative on WMDFZ efforts between 1995-2015. Key activities include:

- Up to 50 one-on-one interviews with individuals from within and outside the region involved in ME WMDFZ zone discussions and/or research from 1995 (via meetings in the region, in the margins of relevant international meetings or conferences, by Skype and/or telephone);
- Up to six small research institute-facilitated meetings of relevant experts (up to 25) in the region with a view to: (a) validate and refine drafts of the narrative account, including key facts and dates; (b) obtain perspectives on priority issues, obstacles, challenges and opportunities for progress on the zone; and (c) explore possible ways to overcome identified obstacles and challenges to allow some forward progress toward a ME WMDFZ and regional security issues in the Middle East. It is envisaged that meetings will take place in Egypt (Cairo), Jordan (Amman), Iran (Tehran), Lebanon (Beirut) and Kuwait;

Key outputs include:

- A full draft of UNIDIR's report on the WMDFZ initiative in the Middle East;
- A UNIDIR-compiled overview of key issues and obstacles that includes ideas regarding current and/or future initiatives and perspectives on possible ways forward identified during the course of research and expert discussions;
- A second meeting of the project reference group to take stock and assess progress of the project and validate UNIDIR's overview of key issues;
- A special event organised in the margins of the 2020 NPT Review Conference;
- A meeting organised at UN Headquarters in New York in 2020 to present relevant updates and findings of the project to UN Member States and other relevant stakeholders;
- A workshop in Aqaba, Jordan to update on progress to date in the UN Secretary General conference process and to consider priority areas that might be pursued in subsequent meetings.

Phase III: The concluding phase of the project will entail the finalisation, for publication by UNIDIR, of the narrative account. During this period and building on the comprehensive stocktaking and analyses undertaken in Phase 2, the project will convene a final two multi-stakeholder workshops to consider the summary of options and recommendations on the way forward.

Key activities include:

- The publication of remaining briefing papers setting out those options and perspectives that have been identified as potentially promising for prospects for enhanced regional security cooperation, *inter alia*, via a WMDFZ in the Middle East, and relevant considerations for policymakers;
- Launching events (panel presentation and discussions) in Geneva, Brussels and Washington to publicise UNIDIR's narrative account and findings;
- Two workshops that bring together experts and officials acting in their personal capacities, to be crafted in light of the outcome of the 2020 Review Conference and relevant discussions in UN conferences on the ME WMDFZ. Potential locations are Cairo, Egypt and Rome, Italy.

Key outputs include:

- A narrative account of the ME WMDFZ, freely accessible via UNIDIR's website, with key chronologies, annexes and data;
- Up to five briefing papers on specific aspects, options and perspectives of the ME WMDFZ;
- Two workshop summaries, to be shared with relevant officials, authorities and multilateral processes, outlining perspectives, views and ways forward on the ME WMDFZ.

A combination of methodologies will be used in the course of this project, including comparative literature review and analysis, open source document collection and analysis, and oral interviews. The latter will follow standard research procedures, including soliciting the interviewee's signed willingness to be recorded, review of any written accounts or summaries with the interviewee for factual accuracy and the non-distribution of oral interview recordings or accounts without the express consent of the interviewee according to a standard interview protocol. Open source and oral history accounts and details will be triangulated for factual accuracy.

All meetings undertaken during the course of this project will take place under Chatham House rules.

All project materials, including open source and oral materials will be digitally archived and maintained by UNIDIR for a set duration. UNIDIR's style guides and quality assurance processes will be applied to all publications, including external peer reviews of draft manuscripts.

(4) Project composition

This project will be led by a Project Lead with the requisite knowledge and experience of the region and WMD matters therein. The Project Lead will have a wide network and enjoy high standing within the region. The Project Lead will report to the UNIDIR Director, coordinate the project team, lead the preparation of the narrative account of the WMDFZ processes since 1995, and direct and lead the process of engaging experts and former officials and compiling perspectives on past efforts and current prospects for the zone.

A full-time Project Manager and Researcher will be recruited to lead and undertake relevant literature reviews, documentation gathering, and oral interview processes. The Project Manager and Researcher will: (a) have a graduate degree in a relevant subject (Middle East, international security and/or WMD issues), excellent knowledge of the Middle East, relevant languages, and a solid publishing record; (b) have a demonstrated record for high quality, impartial and accountable research as well as excellent interpersonal skills; and (c) will play a lead role in the preparation of summary reports on perspectives on issues and ways forward produced by the report.

A Senior Fellow, working on a part-time basis (50 %), will provide guidance, knowledge and advice to the Project Lead and to the Project Manager and Researcher, and will contribute to the compilation and drafting of the narrative. The Senior Fellow will have comprehensive knowledge and experience of the Middle East region and efforts to establish the ME WMDFZ.

A reference group of 4-5 individuals will be established for this project to provide advice and guidance to the project, review draft publications, help establish contacts with relevant experts and institutes and participate in meetings and expert dialogues in the region. Those individuals will be selected on the basis of their expertise and knowledge of initiatives related to the ME WMDFZ and they will participate in their personal capacity. They will receive travel costs and a daily subsistence allowance when they participate in project-related activities and a small honorarium.

Given the significant degree of travel and engagement with a wide and diverse network of experts envisaged in this project, a team assistant will be recruited for this project to support administration and logistics, including travel to and within the region, the organisation of meetings and financial and administrative processes in the context of the UN enterprise resource programme (Umoja). Ideally, the team assistant will have Arabic speaking skills.

A project intern will assist the project on a part-time basis (50 %) on documentation gathering and review, fact-checking, development of relevant data tables/lists and archiving.

III. Project governance and oversight

This project will be undertaken under the auspices of UNIDIR. UNIDIR is an autonomous institution within the framework of the United Nations established in 1980 for the purpose of undertaking independent research on disarmament and related problems, particularly international security issues. Located in Geneva, it has a global reputation and longstanding expertise on WMD issues, including a significant institutional memory and archive of disarmament processes, including NPT and nuclear weapons free zones around the world, and a substantial publications record, all of which is publicly accessible and available online free of charge.

An important component of UNIDIR's functions is to convene and facilitate informal dialogue among diverse experts on disarmament issues ranging from WMD issues to new and emerging weapons technologies. UNIDIR therefore has a wide network on which to draw and experience in organising meetings in Geneva and elsewhere, and preparing summary reports and follow up.

UNIDIR is governed by a Board of Trustees that also serves as the Advisory Board on Disarmament Matters, to which the Director of UNIDIR reports. The Board of Trustees brings together a diverse group of experts from around the world, all of whom serve in their personal capacity and who meet twice a year to review UNIDIR's substantive and financial activities. The Board of Trustees reports annually on its work to the UN Secretary-General. The UNIDIR Director is responsible for the organisation, direction and administration of UNIDIR, including its substantive research outputs as well as its financial and administrative processes.

While UNIDIR is an autonomous organisation, it follows UN Financial Rules and Regulations and its finances are subject to audit by the UN Board of Auditors. All project finances are administered and managed through Umoja and subject to quarterly review. UNIDIR reports on individual project progress and finances to relevant donors on at least an annual basis and up to a quarterly basis, depending on the requirements of the individual donor.

COMMISSION IMPLEMENTING DECISION (EU) 2019/939**of 6 June 2019****designating issuing entities designated to operate a system for the assignment of Unique Device Identifiers (UDIs) in the field of medical devices****(Text with EEA relevance)**

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EU) 2017/745 of the European Parliament and of the Council of 5 April 2017 on medical devices, amending Directive 2001/83/EC, Regulation (EC) No 178/2002 and Regulation (EC) No 1223/2009 and repealing Council Directives 90/385/EEC and 93/42/EEC ⁽¹⁾, and in particular the first subparagraph of Article 27(2) thereof,

Having regard to Regulation (EU) 2017/746 of the European Parliament and of the Council of 5 April 2017 on in vitro diagnostic medical devices and repealing Directive 98/79/EC and Commission Decision 2010/227/EU ⁽²⁾, and in particular the first subparagraph of Article 24(2) thereof,

Whereas:

- (1) Article 27(1) of Regulation (EU) 2017/745 and Article 24(1) of Regulation (EU) 2017/746 each establish a Unique Device Identification system (UDI system) for certain medical devices falling within the scope of those Regulations.
- (2) Before devices to which the UDI system applies are placed on the market, the manufacturer is required to assign a Unique Device Identifier (UDI) to the device and, if applicable, to all higher levels of packaging. The UDI has to be one that was created in compliance with the rules of an issuing entity designated by the Commission to operate a system for the assignment of UDIs. Manufacturers can only use coding standards provided by issuing entities designated by the Commission.
- (3) Article 27(2) of Regulation (EU) 2017/745 and Article 24(2) of Regulation (EU) 2017/746 lay down criteria that must be satisfied by issuing entities before they can be designated to operate a system for assignment of UDIs pursuant to that Regulation.
- (4) A call for applications from issuing entities interested in being designated to operate a system for assignment of UDIs pursuant to Regulation (EU) 2017/745 and a system for assignment of UDIs pursuant to Regulation (EU) 2017/746 was launched on the Commission's website on 21 December 2018 ⁽³⁾, with a deadline of 25 January 2019. Four applications were received. The Commission has evaluated each of those applications and concluded that the entities concerned satisfy the relevant criteria for designation under both Regulations. The Medical Device Coordination Group (MDCG) was also consulted and did not raise any objection.
- (5) The entities listed in the Annex to this Decision should therefore be designated to operate a system for assignment of UDIs pursuant to Regulation (EU) 2017/745 and a system for assignment of UDIs pursuant to Regulation (EU) 2017/746.
- (6) The provisions of this Decision are closely linked since Regulation (EU) 2017/745 and Regulation (EU) 2017/746 both deal with medical devices and the UDI systems under both Regulations are closely related and are both subject to identical requirements. Since the same issuing entities are to be designated to operate a system for assignment of UDIs pursuant to Regulation (EU) 2017/745 and a system for assignment of UDIs pursuant to Regulation (EU) 2017/746, it is desirable to include the designations for both those Regulations in a single Decision,

⁽¹⁾ OJ L 117, 5.5.2017, p. 1.

⁽²⁾ OJ L 117, 5.5.2017, p. 176.

⁽³⁾ The call was published on https://ec.europa.eu/growth/content/call-applications-view-designation-udi-issuing-entities-accordance-article-272-regulation-eu_en

HAS ADOPTED THIS DECISION:

Article 1

Designation of issuing entities

The issuing entities listed in the Annex to this Decision are designated to operate a system for assignment of UDIs pursuant to Regulation (EU) 2017/745 and to operate a system for assignment of UDIs pursuant to Regulation (EU) 2017/746.

Article 2

Terms of designation

1. The designations made under Article 1 shall each remain valid for a period of five years from 27 June 2019. At the end of that period, each of those designations may be renewed for a further period of five years if the issuing entity remain in compliance with the criteria for designation and the terms of designation.
2. The Commission may suspend or revoke the designation of an issuing entity under Article 1 at any time if it finds that the entity no longer satisfies the criteria for designation, laid down in the first subparagraph of Article 27(2) of Regulation (EU) 2017/745 or in the first subparagraph of Article 24(2) of Regulation (EU) 2017/746.

Article 3

Entry into force

This Decision shall enter into force on the twentieth day following that of its publication in *the Official Journal of the European Union*.

Done at Brussels, 6 June 2019.

For the Commission
The President
Jean-Claude JUNCKER

ANNEX

List of issuing entities designated to operate a system for assignment of UDIs pursuant to Regulation (EU) 2017/745 and a system for assignment of UDIs pursuant to Regulation (EU) 2017/746

- (a) GS1 AISBL
 - (b) Health Industry Business Communications Council (HIBCC)
 - (c) ICCBBA
 - (d) Informationsstelle für Arzneispezialitäten — IFA GmbH
-

ACTS ADOPTED BY BODIES CREATED BY INTERNATIONAL AGREEMENTS

DECISION No 2/2017 OF THE JOINT COMMITTEE OF THE REGIONAL CONVENTION ON PAN-EURO-MEDITERRANEAN PREFERENTIAL RULES OF ORIGIN

of 16 May 2017

amending the provisions of Appendix II of the Regional Convention on pan-Euro-Mediterranean preferential rules of origin by introducing a possibility of duty drawback and of full cumulation in the trade covered by the Central European Free Trade Agreement (CEFTA) involving the Republic of Moldova and the participants in the European Union's Stabilisation and Association Process [2019/940]

THE JOINT COMMITTEE,

Having regard to the Regional Convention on pan-Euro-Mediterranean preferential rules of origin ⁽¹⁾,

Whereas:

- (1) Article 1(2) of the Regional Convention on pan-Euro-Mediterranean preferential rules of origin ('the Convention') provides that Appendix II sets out special provisions applicable between certain Contracting Parties and derogating from the provisions laid down in Appendix I.
- (2) Article 1 of Appendix II of the Convention provides that the Contracting Parties may apply in their bilateral trade special provisions derogating from the provisions laid down in Appendix I and that those provisions are laid down in the Annexes to the Appendix II.
- (3) The Republic of Serbia, acting as the chair of the CEFTA subcommittee on customs and rules of origin in the framework of the Central European Free Trade Agreement (CEFTA) involving the Republic of Moldova and the participants in the European Union's Stabilisation and Association Process (hereafter 'CEFTA Parties'), informed the secretariat of the Joint Committee of the Convention about decision No 3/2015 of the Joint Committee of the Central European Free Trade Agreement of 26 November 2015 introducing a possibility of duty drawback and of full cumulation in the trade between the Republic of Moldova and the participants in the European Union's Stabilisation and Association Process in the framework of CEFTA.
- (4) Article 4(3)(a) of the Convention provides that the Joint Committee is to adopt amendments to the Convention including amendments to the Annexes,

HAS ADOPTED THIS DECISION:

Article 1

Appendix II to the Convention, which sets out the derogations from the provisions of Appendix I to the Convention is amended and complemented by Annexes XIII, G and H to Appendix II to the Convention, set out in the Annexes to this Decision.

Article 2

Annexes XIII, G and H to Appendix II of the Convention, set out in the Annexes to this Decision, specify the conditions for application of the prohibition of duty drawback and full cumulation in the trade between the CEFTA Parties.

⁽¹⁾ OJ L 54, 26.2.2013, p. 4.

Article 3

The Annexes shall form an integral part of this Decision.

Article 4

This Decision shall enter into force on the date of its adoption by the Joint Committee.

The date of application shall be 1 July 2019.

Done at Brussels, 16 May 2017.

For the Joint Committee
The Chair
Péter KOVÁCS

ANNEX I

In Appendix II to the Convention, the following Annex XIII is added:

'ANNEX XIII

Trade covered by the Central European Free Trade Agreement (CEFTA) involving the Republic of Moldova and the participants in the European Union's Stabilisation and Association Process

*Article 1***Exclusions from cumulation of origin**

Products having acquired their origin by application of the provisions foreseen in this Annex shall be excluded from cumulation as referred to in Article 3 of Appendix I.

*Article 2***Cumulation of origin**

For the purpose of implementing Article 2(1)(b) of Appendix I, working or processing carried out in the Republic of Moldova or the participants in the European Union's Stabilisation and Association Process ("the CEFTA Parties"), shall be considered as having been carried out in any other CEFTA Party when the products obtained undergo subsequent working or processing in the CEFTA Party concerned. Where, pursuant to this provision, the originating products are obtained in two or more of the Parties concerned, they shall be considered as originating in the CEFTA Party concerned only if the working and processing goes beyond the operations referred to in Article 6 of Appendix I.

*Article 3***Proofs of origin**

1. Without prejudice to Article 16(4) and (5) of Appendix I, a movement certificate EUR.1 shall be issued by the customs authorities of a CEFTA Party if the products concerned can be considered as products originating in a CEFTA Party with application of the cumulation referred to in Article 2 of this Annex, and fulfil the other requirements of Appendix I.
2. Without prejudice to Article 21(2) and (3) of Appendix I, an origin declaration may be made out if the products concerned can be considered as products originating in a CEFTA Party, with application of the cumulation referred to in Article 2 of this Annex, and fulfil the other requirements of Appendix I.

*Article 4***Supplier's declarations**

1. When a movement certificate EUR.1 is issued or an origin declaration is made out in a CEFTA Party for originating products in the manufacture of which goods coming from other CEFTA Parties, which have undergone working or processing in these Parties without having obtained preferential originating status have been used, account shall be taken of the supplier's declaration given for those goods in accordance with this Article.
2. The supplier's declaration referred to in paragraph 1 of this Article shall serve as evidence of the working or processing undergone in the CEFTA Parties by the goods concerned for the purpose of determining whether the products in the manufacture of which those goods are used can be considered as products originating in the CEFTA Parties and fulfil the other requirements of Appendix I.
3. A separate supplier's declaration shall, except in the cases provided in paragraph 4 of this Article, be made out by the supplier for each consignment of goods in the form prescribed in Annex G to this Appendix on a sheet of paper annexed to the invoice, the delivery note or any other commercial document describing the goods concerned in sufficient detail to enable them to be identified.

4. Where a supplier regularly supplies a particular customer with goods for which the working or processing undergone in the CEFTA Parties is expected to remain constant for a considerable period of time, he may provide a single supplier's declaration to cover subsequent consignments of those goods ("long-term supplier's declaration").

A long-term supplier's declaration may normally be valid for a period of up to one year from the date of making out of the declaration. The customs authority of a CEFTA Party where the declaration is made out lays down the conditions under which longer periods may be used.

The long-term supplier's declaration shall be made out by the supplier in the form prescribed in Annex H to this Appendix and shall describe the goods concerned in sufficient detail to enable them to be identified. It shall be provided to the customer concerned before he is supplied with the first consignment of goods covered by that declaration or together with his first consignment.

The supplier shall inform his customer immediately if the long-term supplier's declaration is no longer applicable to the goods supplied.

5. The supplier's declarations referred to in paragraphs 3 and 4 of this Article shall be typed or printed in English, in accordance with the provisions of the national law of the CEFTA Party where the declaration is made out, and shall bear the original signature of the supplier in manuscript. The declaration may also be handwritten; in such a case, it shall be written in ink in printed characters.

6. The supplier making out a declaration shall be prepared to submit at any time, at the request of the customs authority of the CEFTA Party where the declaration is made out, all appropriate documents proving that the information given on that declaration is correct.

Article 5

Supporting documents

Supplier's declarations proving the working or processing undergone in the CEFTA Parties by materials used, made out in one of those parties shall be treated as a document referred to in Articles 16(3) and 21(5) of Appendix I and Article 4(6) of this Annex used for the purpose of proving that products covered by a movement certificate EUR.1 or an origin declaration may be considered as products originating in a CEFTA Party and fulfil the other requirements of Appendix I.

Article 6

Preservation of supplier's declarations

The supplier making out a supplier's declaration shall keep for at least three years copies of the declaration and of all the invoices, delivery notes or other commercial documents to which that declaration is annexed as well as the documents referred to in Article 4(6) of this annex.

The supplier making out a long-term supplier's declaration shall keep for at least three years copies of the declaration and of all the invoices, delivery notes or other commercial documents concerning goods covered by that declaration sent to the customer concerned, as well as the documents referred to in Article 4(6) of this Annex. That period shall begin from the date of expiry of validity of the long term supplier's declaration.

Article 7

Administrative cooperation

Without prejudice to Articles 31 and 32 of the Appendix I, in order to ensure the proper application of this Annex, the CEFTA Parties shall assist each other, through the competent customs authorities, in checking the authenticity of the movement certificates EUR.1, the origin declarations or the supplier's declarations and the correctness of the information given in those documents.

*Article 8***Verification of supplier's declarations**

1. Subsequent verifications of supplier's declarations or long-term supplier's declarations may be carried out at random or whenever the customs authority of the CEFTA Party where such declarations have been taken into account to use a movement certificate EUR.1 or to make out an origin declaration have reasonable doubts as to the authenticity of the document or the correctness of the information given therein.

2. For the purposes of implementing the provisions of paragraph 1 of this Article, the customs authority of the CEFTA Party referred to paragraph 1 of this Article shall return the supplier's declaration or the long-term supplier's declaration and invoices, delivery notes or other commercial documents concerning goods covered by such declaration to the customs authority of the CEFTA Party where the declaration was made out, giving, where appropriate, the reasons of substance or form of the request for verification.

They shall forward, in support of the request for subsequent verification, any documents and information that have been obtained suggesting that the information given in the supplier's declaration or the long-term supplier's declaration is incorrect.

3. The verification shall be carried out by the customs authority of the CEFTA Party where the supplier's declaration or the long-term supplier's declaration was made out. For that purpose, they shall have the right to call for any evidence and carry out any inspection of the supplier's accounts or any other check which they consider appropriate.

4. The customs authority requesting the verification shall be informed of the results thereof as soon as possible. Those results shall indicate clearly whether the information given in the supplier's declaration or the long-term supplier's declaration is correct and make it possible for them to determine whether and to what extent such declaration could be taken into account for issuing a movement certificate EUR.1 or for making out an origin declaration.

*Article 9***Penalties**

Penalties shall be imposed on any person who draws up, or causes to be drawn up, a document which contains incorrect information for the purpose of obtaining a preferential treatment for products.

*Article 10***Prohibition of drawback of, or of exemption from, customs duties**

The prohibition in paragraph 1 of Article 14 of Appendix I shall not apply in bilateral trade between CEFTA Parties.'

ANNEX II

In Appendix II to the Convention, the following Annex G is added:

'ANNEX G

Supplier's declaration for goods which have undergone working or processing in the CEFTA Parties without having obtained preferential origin status

The supplier's declaration, the text of which is given below, must be made out in accordance with the footnotes. However, the footnotes do not have to be reproduced.

SUPPLIER'S DECLARATION

for goods which have undergone working or processing in the CEFTA Parties without having obtained preferential origin status

I, the undersigned, supplier of the goods covered by the annexed document, declare that:

1. The following materials which do not originate in the CEFTA Parties have been used in the CEFTA Parties to produce these goods:

Description of the goods supplied ⁽¹⁾	Description of non-originating materials used	Heading of non-originating materials used ⁽²⁾	Value of non-originating materials used ⁽³⁾
Total value			

2. All the other materials used in the CEFTA Parties to produce these goods originate in the CEFTA Parties;

3. The following goods have undergone working or processing outside CEFTA Parties, in accordance with Article 11 of Appendix I to the Regional Convention on pan-Euro-Mediterranean preferential rules of origin and have acquired the following total added value there:

Description of the goods supplied	Total added value acquired outside the CEFTA Parties ⁽⁴⁾
.....
.....
.....
.....

	(Place and date)

.....
.....
.....
(Address and signature of the supplier; in addition, the name
of the person signing the declaration has to be indicated in
clear script)

- (¹) When the invoice, delivery note or other commercial document to which the declaration is annexed relates to different kinds of goods, or to goods which do not incorporate non-originating materials to the same extent, the supplier must clearly differentiate them.

Example:

The document relates to different models of electric motor of heading 8501 to be used in the manufacture of washing machines of heading 8450. The nature and value of the non-originating materials used in the manufacture of these motors differ from one model to another. The models must therefore be differentiated in the first column and the indications in the other columns must be provided separately for each of the models to make it possible for the manufacturer of washing machines to make a correct assessment of the originating status of his products depending on which model of electrical motor he uses.

- (²) The indications requested in these columns should only be given if they are necessary.

Examples:

The rule for garments of ex Chapter 62 says that non-originating yarn may be used. If a manufacturer of such garments in Serbia uses fabric imported from Montenegro which has been obtained there by weaving non-originating yarn, it is sufficient for the Montenegrin supplier to describe in his declaration the non-originating material used as yarn, without it being necessary to indicate the heading and value of such yarn.

A producer of iron of heading 7217 who has produced it from non-originating iron bars should indicate in the second column "bars of iron". Where this wire is to be used in the production of a machine, for which the rule contains a limitation for all non-originating materials used to a certain percentage value, it is necessary to indicate in the third column the value of non-originating bars.

- (³) "Value of materials" means the customs value at the time of importation of the non-originating materials used, or, if this is not known and cannot be ascertained, the first ascertainable price paid for the materials in one of the CEFTA Parties. The exact value for each non-originating material used must be given per unit of the goods specified in the first column.
- (⁴) "Total added value" shall mean all costs accumulated outside the CEFTA Parties, including the value of all materials added there. The exact total added value acquired outside the CEFTA Parties must be given per unit of the goods specified in the first column.'
-

ANNEX III

In Appendix II to the Convention, the following Annex H is added:

'ANNEX H

Long-term supplier's declaration for goods which have undergone working or processing in the CEFTA Parties without having obtained preferential origin status

The long-term supplier's declaration, the text of which is given below, must be made out in accordance with the footnotes. However, the footnotes do not have to be reproduced.

LONG-TERM SUPPLIER'S DECLARATION

for goods which have undergone working or processing in the CEFTA Parties without having obtained preferential originating status

I, the undersigned, supplier of the goods covered by this document, which are regularly supplied to⁽¹⁾ declare that:

1. The following materials which do not originate in the CEFTA Parties have been used in the CEFTA Parties, to produce these goods:

Description of the goods supplied ⁽²⁾	Description of non-originating materials used	Heading of non-originating materials used ⁽³⁾	Value of non-originating materials used ⁽⁴⁾
Total value			

2. All the other materials used in the CEFTA Parties to produce these goods originate in the CEFTA Parties;

3. The following goods have undergone working or processing outside CEFTA Parties, in accordance with Article 11 of Appendix I to the Regional Convention on pan-Euro-Mediterranean preferential rules of origin, and have acquired the following total added value there:

Description of the goods supplied	Total added value acquired outside the CEFTA Parties ⁽⁵⁾

This declaration is valid for all subsequent consignments of these goods dispatched from
to⁽⁶⁾.

I undertake to inform⁽⁷⁾ immediately if this declaration is no longer valid.

.....
 (Place and date)

(Address and signature of the supplier; in addition, the name
 of the person signing the declaration has to be indicated in
 clear script)

(¹) Name and address of customer.

(²) When the invoice, delivery note or other commercial document to which the declaration is annexed relates to different kinds of goods, or to goods which do not incorporate non-originating materials to the same extent, the supplier must clearly differentiate them.

Example:

The document relates to different models of electric motor of heading 8501 to be used in the manufacture of washing machines of heading 8450. The nature and value of the non-originating materials used in the manufacture of these motors differ from one model to another. The models must therefore be differentiated in the first column and the indications in the other columns must be provided separately for each of the models to make it possible for the manufacturer of washing machines to make a correct assessment of the originating status of his products depending on which model of electrical motor he uses.

(³) The indications requested in these columns should only be given if they are necessary.

Examples:

The rule for garments of ex Chapter 62 says that non-originating yarn may be used. If a manufacturer of such garments in Serbia uses fabric imported from Montenegro which has been obtained there by weaving non-originating yarn, it is sufficient for the Montenegrin supplier to describe in his declaration the non-originating material used as yarn, without it being necessary to indicate the heading and value of such yarn. A producer of iron of heading 7217 who has produced it from non-originating iron bars should indicate in the second column "bars of iron". Where this wire is to be used in the production of a machine, for which the rule contains a limitation for all non-originating materials used to a certain percentage value, it is necessary to indicate in the third column the value of non-originating bars.

(⁴) "Value of materials" means the customs value at the time of importation of the non-originating materials used, or, if this is not known and cannot be ascertained, the first ascertainable price paid for the materials in one of the CEFTA Parties. The exact value for each non-originating material used must be given per unit of the goods specified in the first column.

(⁵) "Total added value" shall mean all costs accumulated outside the CEFTA Parties, including the value of all materials added there. The exact total added value acquired outside the CEFTA Parties must be given per unit of the goods specified in the first column.

(⁶) Insert dates. The period of validity of the long term supplier's declaration should not normally exceed 12 months, subject to the conditions laid down by the customs authorities of the country where the long term supplier's declaration is made out.

(⁷) Name and address of customer.'

CORRIGENDA**Corrigendum to Agreement on the international occasional carriage of passengers by coach and bus (Interbus Agreement)**

(Official Journal of the European Communities L 321 of 26 November 2002)

On page 19, Article 26:

for: 'This Agreement shall be open for signature at Brussels from 14 April 2000 to 31 December 2000 ...'

read: 'This Agreement shall be open for signature at Brussels from 14 April 2000 to 30 June 2001 ...'

