

Wine additives

A list of additives permitted for use in the production of wine under EU law.

Type or purpose of addition	Permitted additives
Acidification	tartaric acid
Clarification	calcium alginate potassium alginate potassium caseinate casein isinglass silicon dioxide edible gelatine acacia (gum arabic) milk/lactalbumin proteins of plant origin ovalbumin (egg white) alumino silicates ferrous sulfate
Decolourants	polyvinyl-polypyr-rolidone (PVPP) activated charcoal
Deacidification	lactic bacteria neutral potassium tartrate potassium bicarbonate calcium carbonate
Deodorant	copper sulfate
Elaboration	oak chips metatartaric acid water
Enrichment	concentrated grape must rectified concentrated grape must saccharose tannin oxygen
Enzymes	betaglucanase pectolytics urease
Fermentation	fresh lees ammonium bisulphite thiamine hydrochloride yeast cell walls yeasts for wine production diammonium phosphate ammonium sulphate ammonium sulphite
Sequestrants	fresh lees potassium ferrocyanide calcium phytate citric acid
Stabilisation	calcium tartrate potassium bitartrate yeast mannoproteins
Preservatives	sorbic acid sulphur dioxide argon nitrogen potassium bisulphite dimethyl dicarbonate (DMDC) carbon dioxide potassium metabisulphite/disulfite allyl isothiocyanate lysozyme potassium sorbate ascorbic acid