

Section 10 Permitted Ingredients for Processed Foods

10.0 Contents Page

This Section relates to the use of processing aids, non-agricultural ingredients and non-organic ingredients in organic products, including the definitions and other EC Regulations referred to in the text.

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10.1 Organic Food Composition – Overview

10.1.01	<p>In the organic sector, food ingredients are defined as agricultural or non-agricultural, additives or processing aids.</p> <p>Agricultural ingredients are animal or vegetable, i.e. they have been grown or raised. Only agricultural ingredients can be designated 'organic'. They include cereals, meat, poultry, eggs, vegetables, fruits, oils (from oilseeds), herbs and spices.</p> <p>When making organic products, it is preferred that 100% of the agricultural ingredients are organic but <u>at least 95% must be</u>. The remaining 5% can only be from the list of approved non-organic agricultural products in Section 10.3.04.</p> <p>Note 1 - In rare situations, a derogation may be given by Defra, where a particular ingredient is not available in organic form. See Section 10.2.10.</p> <p>Note 2 - There is also a class of products containing 0-94% organic ingredients. They cannot be labelled 'organic' but can be labelled as containing a specified percentage of organic ingredients. See Section 4.2.02.</p> <p>Non-agricultural ingredients include water and minerals such as salt. Non-agricultural ingredients can be used in any quantity, but must be from the approved list in Sections 10.3.01-10.3.03.</p> <p>Additives can be used as required but must be from the approved list in Section 10.3.01.</p> <p>Processing aids can be used as required but must be from the approved list in Section 10.3.02. Processing aids perform a function during the manufacture of the product but they do not have a function in the finished product.</p> <p>Genetic modification – no genetically modified organisms or products derived from them may be used in organic products.</p>
10.1.02	<p>Multiple Ingredient Product Specification sheets. Recipes should be written on a Multiple Ingredient Product Sheet (MIPS) (OF&G Record Sheet 42). No organic product will be licensed until the MIPS and labels have been approved by OF&G.</p>
10.1.03	<p>Notification of Changes to Product Composition. The responsible person for the operator must notify OF&G of any changes to the site, procedures, composition of the product or labelling before products produced from these changes are placed on the market. It is best to consult OF&G when changes are first contemplated to allow for any necessary inspection.</p>
10.1.04	<p>Statutory Legislation. In certain products, UK law requires that additives be used (e.g. enrichment agents for bread and flour, addition of vitamins A and D in margarine). Statutory legislation always overrides the organic regulations. See Section 10.3.03.</p>

10.2 Permitted Ingredients and Processing Aids

General Principles

10.2.01	<p>Section 10.3 lists the ingredients and processing aids that may be used in the preparation of foodstuffs composed essentially of one or more ingredients of plant origin, with the exception of wines.</p>
10.2.02	<p>The raw materials of agricultural origin from which the product is prepared must be produced to the organic standards by approved producers holding a valid organic certificate of registration.</p>
10.2.03	<p>A processed product may only be sold as organic if it complies with the relevant labelling requirements in Section 4 of this Manual and has been certified as organic by OF&G.</p>

Ingredients of Non-Agricultural Origin - Additives and Processing Aids

10.2.04	<p>(Article 19 (834/2007))</p> <p>Only additives, processing aids, flavourings, water, salt, preparations of micro-organisms or enzymes, minerals, trace elements, vitamins, as well as amino acids and other micronutrients in food-stuffs for particular nutritional uses may be used, and only in so far as they have been authorised for use in organic production in accordance with Section 10.2.13.</p> <p>Non-organic agricultural ingredients may be used only if they have been authorised for use in organic production in accordance with Section 10.2.13 or have been provisionally authorised.</p>
10.2.05	<p>(Article 27 (1) (889/2008))</p> <p>For the purpose of Article 19(2)(b) of Retained Regulation (EC) No 834/2007, only the following substances can be used in the processing of organic food, with the exception of products of the wine sector, for which the provisions of section 11.16 shall apply:</p> <ul style="list-style-type: none"> (a) Substances listed in Annex VIII of EC 889/2008 (See Section 10.3 of this Manual); (b) Preparations of micro-organisms and enzymes normally used in food processing; (c) Substances and products as defined in Articles 3(2)(b) to (d) of Regulation (EC) No 1334/2008 labelled as natural flavouring substances or natural flavouring preparations, according to Articles 15(1)(e) and 16 of that Regulation; (d) Colours for stamping meat and eggshells in accordance with Article 17 and Annex 2 of Regulation (EC) No 1333/2008; (e) Drinking water and salt (with sodium chloride or potassium chloride as basic components) generally used in food processing; (f) Minerals (trace elements included), vitamins, amino acids, and micronutrients, only authorised as long as their use is legally required in the foodstuffs in which they are incorporated.
10.2.06	<p>(Article 27 (2) (889/2008))</p> <p>For the purpose of the calculation referred to in 4.2.01:</p> <ul style="list-style-type: none"> (a) Food additives listed in Annex VIII and marked with an asterisk in the column of the additive code number, shall be calculated as ingredients of agricultural origin (See Section 10.3 of this Manual); (b) Preparations and substances referred to in paragraph (1) (b), (c), (d), (e) and (f) of this Article and substances not marked with an asterisk in the column of the additive code number shall not be calculated as ingredients of agricultural origin. (See Section 10.3 of this Manual).
10.2.07	<p>(Article 27 (4) (889/2008))</p> <p>For the traditional decorative colouring of the shell of boiled eggs produced with the intention to place them on the market at a given period of the year, the competent authority may authorise for the period referred to above, the use of natural colours and natural coating substances. The authorisation must not allow the use of synthetic forms of iron oxides and iron hydroxides.</p>

Non-Organic Ingredients

10.2.08	<p><i>In certain cases non-organically produced agricultural ingredients may be used providing:</i></p> <ul style="list-style-type: none"> (i) <i>They appear on the list given at Section 10.3.04</i> (ii) <i>They do not exceed 5% of the agricultural ingredients of a product with > 95% organic agricultural ingredients</i>
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10.2.09	<i>Provision for authorisation to use non-organically produced agricultural ingredients may be granted by Defra where an ingredient of agricultural origin does not appear on the lists of ingredients in Section 10.3 (See Section 10.2.10).</i>
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Procedure for gaining authorisation for use of Non-Organic Agricultural Ingredients

10.2.10	<p>(Article 29 (1) (889/2008))</p> <p>Where an ingredient of agricultural origin is not included in 10.3.04, that ingredient may only be used under the following conditions:</p> <ul style="list-style-type: none"> (a) The operator has notified to the competent authority all the requisite evidence showing that the ingredient concerned is not produced in sufficient quantity in Great Britain in accordance with the organic production rules or cannot be imported from third countries; (b) The competent authority has provisionally authorised the use for a maximum period of 12 months after having verified that the operator has undertaken the necessary contacts with suppliers to ensure himself of the unavailability of the ingredients concerned with the required quality requirements; (c) No decision has been taken, in accordance with the provisions of paragraphs 3 or 4 that a granted authorisation with regard to the ingredient concerned shall be withdrawn. <p>The relevant authority may prolong the authorisation provided for in point (b) a maximum of 3 times for 12 months each.</p>
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Calculation of Percentages of Ingredients

10.2.11	<i>As a general guide, the proportions of ingredients are calculated as they are weighed into the 'mixing bowl'. Dehydrated ingredients, which are to be rehydrated, must be weighed after rehydration.</i>
10.2.12	<p>(Article 19 (2) (834/2007)):</p> <ul style="list-style-type: none"> (a) The product shall be produced mainly from ingredients of agricultural origin; in order to determine whether a product is produced mainly from ingredients of agricultural origin added water and cooking salt shall not be taken into account; (b) only additives, processing aids, flavourings, water, salt, preparations of micro-organisms and enzymes, minerals, micronutrients in foodstuffs for particular nutritional uses trace elements, vitamins, as well as amino acids and other may be used, and only in so far as they have been authorised for use in organic production in accordance with 11.1.07; (c) non-organic agricultural ingredients may be used only if they have been authorised for use in organic production in accordance with 11.1.07 or have been provisionally authorised; (d) An organic ingredient shall not be present together with the same ingredient in non-organic form or an ingredient in conversion; (e) Food produced from in-conversion crops shall contain only one crop ingredient of agricultural origin.
10.2.13	<p>(Article 21 (834/2007))</p> <p>Ingredients of agricultural origin are to be found in nature and may have undergone only mechanical, physical, biological, enzymatic or microbial processes, except where such products and substances from such sources are not available in sufficient quantities or qualities on the market.</p>

10.2.14	(Article 27 (2) (889/2008)) For the purpose of the calculation referred to in 4.2.01: (a) Food additives listed in Annex VIII and marked with an asterisk in the column of the additive code number, shall be calculated as ingredients of agricultural origin (See Section 10.3 of this Manual); (b) Preparations and substances referred to in 10.2.05 and substances not marked with an asterisk in the column of the additive code number shall not be calculated as ingredients of agricultural origin. (See Section 10.3 of this Manual).
10.2.15	(Article 19 (3) (834/2007)) Substances and techniques that reconstitute properties that are lost in the processing and storage of organic food, that correct the results of negligence in the processing of these products or that otherwise may be misleading as to the true nature of these products shall not be used.

10.3 Permitted Ingredients of Non-Agricultural Origin

Food Additives including Carriers

10.3.01	(Annex VIII, Section A (889/2008)) The following food additives, including carriers are permitted. This is a positive list. Products not listed must not be used. Additional restrictions may apply under the Partnership Programme. *NB - Food additives marked with an asterisk in the column of the code number, shall be calculated as ingredients of agricultural origin.				
	Code	Name	Preparation of foodstuffs of		Specific conditions and restrictions
			Plant origin	Animal origin	
	E 153	Vegetable Carbon		X	Ashy goat cheese; Morbier cheese
	E 160b*	Annatto, Bixin, Norbixin		X	Red Leicester cheese Double Gloucester cheese Cheddar Mimolette cheese
	E 170	Calcium carbonate	X	X	Shall not be used for colouring or calcium enrichment of products
	E 220	Sulphur dioxide	X	X (only for mead)	In fruit wines (wine made from fruits other than grapes, including cider and perry) and mead with and without added sugar: 100mg/l (maximum levels available from all sources, expressed as SO ₂ in mg/l)
	E 223	Sodium metabisulphite		X	Crustaceans
E 224	Potassium metabisulphite	X	X (only for mead)	In fruit wines (wine made from fruits other than grapes, including cider and perry) and mead with and without added sugar: 100 mg/l (Maximum levels available from all sources, expressed as SO ₂ in mg/l)	

10.3.01 cont.	Code	Name	Preparation of foodstuffs of		Specific conditions and restrictions
			Plant origin	Animal origin	
	E 250 Or E 252	Sodium nitrite Potassium nitrate		X	For meat products. May only be used if it has been demonstrated the satisfaction of the competent authority that no technical alternative, giving the same guarantees and/or allowing to maintain the specific features of the product is available. For E 250 may not be used in combination with E 252 and vice versa. For E 250: indicative ingoing amount expressed as NaNO ₂ : 80 mg/kg For E 252: indicative ingoing amount expressed as NaNO ₃ : 80 mg/kg For E 250: maximum residual amount expressed as NaNO ₂ : 50 mg/kg For E 252: maximum residual amount expressed as NaNO ₃ : 50 mg/kg
	E 270	Lactic acid	X	X	
	E 290	Carbon dioxide	X	X	
	E 296	Malic acid	X		
	E 300	Ascorbic acid	X	X	With regard to foodstuffs of animal origin: Meat products
	E 301	Sodium ascorbate		X	With regard to foodstuffs of animal origin: Meat products in connection with nitrates and nitrites
	E 306*	Tocopherol-rich extract	X	X	Anti-oxidant
	E 322*	Lecithins	X	X	With regard to foodstuffs of animal origin: Milk products. Only when derived from organic production.
	E 325	Sodium lactate		X	Milk-based and meat products
	E 330	Citric acid	X	X	
	E 331	Sodium citrates	X	X	
	E 333	Calcium citrates	X		
	E 334	Tartaric acid (L(+)-)	X	X (only for mead)	With regard to foodstuffs of animal origin: Mead.
	E 335	Sodium tartrates	X		
	E 336	Potassium tartrates	X		
	E 341(i)	Monocalcium phosphate	X		Raising agent for self-raising flour

10.3.01 cont.	Code	Name	Preparation of foodstuffs of		Specific conditions and restrictions
			Plant origin	Animal origin	
	E 392*	Extracts of Rosemary	X	X	Only when derived from organic production
	E 400	Alginic acid	X	X	With regard to foodstuffs of animal origin: milk-based products
	E 401	Sodium alginate	X	X	With regard to foodstuffs of animal origin: milk-based products
	E 402	Potassium alginate	X	X	With regard to foodstuffs of animal origin: milk-based products
	E 406	Agar	X	X	With regard to foodstuffs of animal origin: milk-based products and meat products
	E407	Carrageenan	X	X	With regard to foodstuffs of animal origin: milk-based products
	E 410*	Locust bean gum	X	X	Only when derived from organic production.
	E 412*	Guar gum	X	X	Only when derived from organic production.
	E 414*	Arabic gum	X	X	Only when derived from organic production.
	E 415	Xanthan gum	X	X	
	E 417	Tara gum powder	X	X	Thickener. Only when derived from organic production.
	E 418	Gellan gum	X	X	High-acyl form only.
	E 422	Glycerol	X	X	Only from plant origin Only when derived from organic production. For plant extracts, flavourings, humectant in gel capsules and as a surface coating of tablets
	E440(i)*	Pectin	X	X	With regards to foodstuffs of animal origin: milk-based products
	E 464	Hydroxypropyl methyl cellulose	X	X	Encapsulation material for capsules
	E 500	Sodium carbonates	X	X	
	E 501	Potassium carbonates	X		
	E 503	Ammonium carbonates	X		
	E 504	Magnesium carbonates	X		
	E 509	Calcium chloride		X	Milk coagulation
	E 516	Calcium sulphate	X		Carrier
	E 524	Sodium hydroxide	X		Surface treatment of "Laugengebäck" and regulation of acidity in organic flavourings

10.3.01 cont.	Code	Name	Preparation of foodstuffs of		Specific conditions and restrictions
			Plant origin	Animal origin	
	E 551	Silicon dioxide	X	X	For herbs and spices in dried powdered form, flavourings and propolis
	E 553b	Talc	X	X	With regard to foodstuffs of animal origin: surface treatment of sausages
	E 901	Beeswax	X		As a glazing agent for confectionary only. Beeswax from organic production
	E 903	Carnauba wax	X		As a glazing agent for confectionary As a mitigating method for mandatory extreme cold treatment of fruit as a quarantine measure against harmful organisms (Commission Implementing Directive (EU) 2017/1279) ⁽¹⁾ Only when derived from organic production.
	E 938	Argon	X	X	
	E 939	Helium	X	X	
	E 941	Nitrogen	X	X	
	E 948	Oxygen	X	X	
	E 968	Erythritol	X	X	Only when derived from organic production without using ion exchange technology

Permitted Processing Aids and Other Products

10.3.02	(Annex VIII Section B (889/2008)) The following products are permitted as processing aids and other products, which may be used for the processing of ingredients of agricultural origin from organic production: NB – This is a positive list. Products not listed must not be used.				
	Name	Preparation of foodstuffs of		Specific conditions	
		Plant origin	Animal origin		
	Water	X	X	Drinking water within the meaning of Council Directive 98/83/EC	
	Calcium chloride	X		Coagulation agent	
	Calcium carbonate	X			
	Calcium hydroxide	X			
	Calcium sulphate	X		Coagulation agent	
	Magnesium chloride (nigari)	X		Coagulation agent	
	Potassium carbonate	X		Drying of grapes	
Sodium carbonate	X	X			
Lactic Acid		X	With regard to foodstuffs of animal origin: for the regulation of the pH of the brine bath in cheese production.		

10.3.02 cont.	Name	Preparation of foodstuffs of		Specific conditions
		Plant origin	Animal origin	
	L(+)-lactic acid from fermentation	X		With regard to foodstuffs of plant origin: for the preparation of plant protein extracts
	Citric acid	X	X	
	Sodium hydroxide	X		With regard to foodstuffs of plant origin: for sugar(s) production; for oil production excluding olive oil production; for the preparation of plant protein extracts
	Sulphuric acid	X	X	Gelatine production Sugar(s) production
	Hop extract	X		With regard to foodstuffs of plant origin: only for antimicrobial purposes in production of sugar. When available from organic production
	Pine rosin extract	X		With regard to foodstuffs of plant origin: only for antimicrobial purposes in production of sugar. When available from organic production
	Hydrochloric acid		X	With regard to foodstuffs of animal origin: Gelatine production; for the regulation of the pH of the brine bath in the processing of Gouda-, Edam and Maasdammer cheeses, Boerenkaas, Friese and Leidse Nagelkaas
	Ammonium hydroxide		X	With regard to foodstuffs of animal origin: gelatine production
	Hydrogen peroxide		X	With regard to foodstuffs of animal origin: gelatine production
	Carbon dioxide	X	X	
	Nitrogen	X	X	
	Ethanol	X	X	Solvent
	Tannic acid	X		Filtration aid
	Egg white albumin	X		
	Casein	X		
	Gelatin	X		
	Isinglass	X		
	Vegetable oils	X	X	Greasing, releasing or anti-foaming agent. Only when derived from organic production
	Silicon dioxide gel or colloidal solution	X		
	Activated carbon	X		
	Talc	X		In compliance with the specific purity criteria for food additive E 553b

10.3.02 cont.	Name	Preparation of foodstuffs of		Specific conditions
		Plant origin	Animal origin	
	Bentonite	X	X	With regard to foodstuffs of animal origin: as a sticking agent for mead
	Cellulose	X	X	With regard to foodstuffs of animal origin: Gelatine production
	Diatomaceous earth	X	X	With regard to foodstuffs of animal origin: Gelatine production
	Perlite	X	X	With regard to foodstuffs of animal origin: Gelatine production
	Hazelnut shells	X		
	Rice meal	X		
	Beeswax	X		Releasing agent. Beeswax from organic production.
	Carnauba wax	X		Releasing agent. Only when derived from organic production.
	Acetic acid/vinegar		X	Only when derived from organic production. For fish processing only. From natural fermentation, Not to be produced by or from GMO
	Thiamin hydrochloride	X	X	Only for use in processing of fruit wines, including cider and perry and mead
	Diammonium phosphate	X	X	Only for use in processing of fruit wines, including cider and perry and mead
	Wood fibre	X	X	The source of timber should be restricted to certified, sustainably harvested wood. Wood used must not contain toxic components (post-harvest treatment, naturally occurring toxins or toxins from micro-organisms)

Other Permitted Substances

10.3.03	Name	Specific conditions
	Some of the products below are authorised because there is a statutory requirement for their use. <i>NB – This is a positive list. Products not listed must not be used. Restrictions may apply under the Partnership Programme.</i>	
	Flavourings	You may use natural flavouring substances and natural flavouring preparations only if: <ul style="list-style-type: none"> they are natural flavours as defined in Regulation 1334/2008 and they are non GM For each non-organic flavour you must submit an annual GMO statement from your supplier
	Colours for stamping meat and eggshells	You may use colours only if they comply with Regulation 1333/2008
	Salt	Salt with sodium chloride or potassium chloride as basic components as generally used in food processing

	Micro-organism Preparations	Any preparations of micro-organisms normally used in food processing, with the exception of micro-organisms genetically modified in the meaning of Article 2(2) of Directive 90/220/EEC
	Iron Thiamine (Vitamin B1) Nicotinic acid (Vitamin B3)	Enrichment Agents for Bread and Flour May be used for flour (other than wholemeal) within the limits specified in the Bread and Flour Regulations (1998) and they may be added in an inert carrier of calcium sulphate
	Vitamin A (retinol) Vitamin D (calciferol)	Enrichment Agents for Margarine May be used within the limits specified in the Spreadable Fats (Marketing Standards) Regulations (1999)
	Coatings for Cheese	Grease-proof and parchment wrappings for cheese Synthetic cheese coating without fungicides

Ingredients of Agricultural Origin that have not been Organically Produced

(Annex IX (889/2008))

Ingredients of agricultural origin that have not been produced organically referred to in 10.2.09.*NB – This is a positive list. Non-organic ingredients not listed must not be used.*

10.3.04	<p>1. Unprocessed Vegetable Products as well as products derived therefrom by processes:</p> <p>(i) Edible fruits, nuts and seeds</p> <ul style="list-style-type: none"> • Acorns <i>Quercus Spp.</i> • Cola Nuts <i>Cola acuminata</i> • Gooseberries <i>Ribes uva-crispa</i> • Maracujas (passion fruit) <i>Passiflora edulis</i> • Raspberries (dried) <i>Rubus idaeus</i> • Redcurrants (dried) <i>Ribes rubrum</i> <p>(ii) Edible spices and herbs</p> <ul style="list-style-type: none"> • Pepper (Peruvian) <i>Schinus molle L.</i> • Horseradish seeds <i>Amoracia rusticana</i> • Lesser galanga <i>Alpina officinarum</i> • Safflower flowers <i>Carthamus tinctorius</i> • Watercress herb <i>Nasturtium officinale</i> <p>(iii) Miscellaneous</p> <p>Algae, including seaweed, permitted in non-organic foodstuffs preparation</p> <p>2. Vegetable Products:</p> <p>(i) Fats and oils, whether or not refined, but not chemically modified, derived from plants OTHER than:</p> <ul style="list-style-type: none"> • Cocoa <i>Theobroma cacao</i> • Coconut <i>Cocos nucifera</i> • Olive <i>Olea europaea</i> • Sunflower <i>Helianthus annuus</i> • Palm <i>Elaeis guineensis</i> • Rape <i>Brassica napus, rapa</i> • Safflower <i>Carthamus tinctorius</i> • Sesame <i>Sesamum indicum</i> • Soya <i>Glycine max</i> <p>(ii) The following sugars, starches and other products from cereals and tubers:</p> <ul style="list-style-type: none"> • Fructose • Rice paper • Unleavened bread paper • Starch from rice and waxy maize, not chemically modified <p>(iii) Miscellaneous</p> <ul style="list-style-type: none"> • Pea protein <i>Pisum spp.</i> • Rum - only obtained from cane sugar juice • Kirsch prepared on the basis of fruits and flavourings as referred to in Section 10.2.05(c) of this Manual. <p>3. Animal Products</p> <ul style="list-style-type: none"> • Aquatic organisms, not originating from aquaculture, and permitted in non-organic foodstuffs preparation • Gelatin • Whey powder 'herasuola' • Casings
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10.3.05	(Annex VIIIa (889/2008)) Products and substances authorised for use or addition in organic products of the wine sector referred to in 11.16.03 to 11.16.05: NB – This is a positive list. Products not listed must not be used. Additional restrictions may apply under the Partnership Programme.		
	Type of treatment in accordance with Annex 1 A to Regulation (EC) No 606/2009	Name of products or substances	Specific conditions, restriction within the limits and conditions set out in Regulation (EC) No 1234/2007 and Regulation (EC) No 606/2009
	Point 1: Use for aeration or oxygenation	<ul style="list-style-type: none"> Air Gaseous oxygen 	
	Point 3: Centrifuging and filtration	<ul style="list-style-type: none"> Perlite Cellulose Diatomaceous earth 	Use only as an inert filtering agent
	Point 4: Use in order to create an inert atmosphere and to handle the product shielded from the air	<ul style="list-style-type: none"> Nitrogen Carbon dioxide Argon 	
	Point 5, 15 and 21: Use	<ul style="list-style-type: none"> Yeast (1), yeast cell walls 	
	Point 6: Use	<ul style="list-style-type: none"> Di-ammonium phosphate Thiamine hydrochloride Yeast autolysates 	
	Point 7: Use	<ul style="list-style-type: none"> Sulphur dioxide Potassium bisulphite or potassium metabisulphite 	<p>(a) The maximum sulphur dioxide content shall not exceed 100 milligrammes per litre for red wines as referred to in point 1(a) of Part A of Annex IB to Regulation (EC) No 606/2009 and with a residual sugar level lower than 2 grams per litre;</p> <p>(b) The maximum sulphur dioxide content shall not exceed 150 milligrammes per litre for white and rosé wines as referred to in point 1(b) of Part A of Annex IB to Regulation (EC) No 606/2009 and with a residual sugar level lower than 2 grams per litre;</p> <p>(c) For all other wines, the maximum sulphur dioxide content applied in accordance with Annex IB to Regulation (EC) No 606/2009 on 1 August 2010, shall be reduced by 30 milligrammes per litre.</p>
	Point 9: Use	<ul style="list-style-type: none"> Charcoal for oenological use 	

10.3.05 cont.	Type of treatment in accordance with Annex 1 A to Regulation (EC) No 606/2009	Name of products or substances	Specific conditions, restriction within the limits and conditions set out in Regulation (EC) No 1234/2007 and Regulation (EC) No 606/2009
	Point 10: Clarification	<ul style="list-style-type: none"> • Edible gelatine (²) • Plant proteins from wheat or peas (²) • Isinglass • Egg white albumin(²) • Tannins (²) • Potato proteins (²) • Yeast protein extracts (²) 	
		<ul style="list-style-type: none"> • Casein • Chitosan derived from <i>Aspergillus niger</i> • Potassium caseinate • Silicon dioxide • Bentonite • Pectolytic enzymes 	
	Point 12: Use for acidification purposes	<ul style="list-style-type: none"> • Lactic acid • L(+)Tartaric acid 	
	Point 13: Use for deacidification purposes	<ul style="list-style-type: none"> • L(+)Tartaric acid • Calcium carbonate • Neutral potassium tartrate • Potassium bicarbonate 	
	Point 14: Addition	<ul style="list-style-type: none"> • Aleppo pine resin 	
	Point 17: Use	<ul style="list-style-type: none"> • Lactic bacteria 	
	Point 19: Addition	<ul style="list-style-type: none"> • L-Ascorbic acid 	
	Point 22: Use for bubbling	<ul style="list-style-type: none"> • Nitrogen 	
	Point 23: Addition	<ul style="list-style-type: none"> • Carbon dioxide 	
	Point 24: Addition for wine stabilisation purposes	<ul style="list-style-type: none"> • Citric acid 	
	Point 25: Addition	<ul style="list-style-type: none"> • Tannins (²) 	
	Point 27: Addition	<ul style="list-style-type: none"> • Meta-tartaric acid 	
	Point 28: Use	<ul style="list-style-type: none"> • Acacia gum (²) (= gum arabic) 	
	Point 30: use	<ul style="list-style-type: none"> • Potassium bitartrate 	
	Point 31: Use	<ul style="list-style-type: none"> • Cupric citrate 	

10.3.05 cont.	Type of treatment in accordance with Annex 1 A to Regulation (EC) No 606/2009	Name of products or substances	Specific conditions, restriction within the limits and conditions set out in Regulation (EC) No 1234/2007 and Regulation (EC) No 606/2009
	Point 35: Use	<ul style="list-style-type: none"> • Yeast mannoproteins 	
	Point 38: Use	<ul style="list-style-type: none"> • Oak chips 	
	Point 39: Use	<ul style="list-style-type: none"> • Potassium alginate 	
	Point 44: Use	<ul style="list-style-type: none"> • Chitosan derived from <i>Aspergillus niger</i> 	
	Point 51: Use	<ul style="list-style-type: none"> • Inactivated yeast 	
	Type of treatment in accordance with Annex III, point A(2)(b) to Regulation (EC) No 606/2009	<ul style="list-style-type: none"> • Calcium sulphate 	Only for “vino generoso” or “vino generoso de licor”
<p>(1) For the individual yeast strains: if available, derived from organic raw material. (2) Derived from organic raw material if available.</p>			