



INFORMATION

1. PROPOSED AMENDMENTS TO REGULATIONS OF LIQUOR PRODUCTS ACT
2. PROPOSED AMENDMENT TO NOTICE TO LIMIT USE OF TEQUILA

1 PROPOSED AMENDMENTS TO REGULATIONS OF LIQUOR PRODUCTS ACT

The administering officer of the Liquor Products Act, 60 of 1989, will be channeling proposed amendments to the Regulations of said Act to the Department of Agriculture, Forestry and Fisheries (DAFF) for consideration and eventual approval and publication by the Minister of Agriculture, Forestry and Fisheries. The proposed amendments are the result of inputs and requests from and consultations with various parties, including the industries concerned. Due consideration by DAFF will take some time, but we shall let you know as soon as publication happens and make an updated set of Regulations available for download.

Please note that we set out the proposed amendments for information purposes and for comments only – they are not actionable until approved and published by the Minister. Please feel free to email any comments or questions to the contact linked below the date above. Noteworthy proposed amendments are:

1.1 Crystallised concentrated must

Use of concentrated must in crystal form proposed to be allowed as it is generally accepted in many wine making countries. Defined as " the solid uncaramelised product obtained by the crystallisation of liquid concentrated must without the use of solvents, and of which the specific gravity is at least 1.24 after dilution for use".

1.2 Oak maturation of premium husk spirit for more than 6 months

To be allowed to stay up to date with international trends, but the product must retain the distinctive character of premium husk spirit.

1.3 Wood maturation of gin to be allowed

As requested by industry. On condition that the product retains the distinctive taste and aroma characteristic of gin.

1.4 Minimum sugar content of liqueur to be lowered

In line with international standards, proposed to set the minimum sugar content for liqueur at 75 g/l - currently it is set at 100 g/l.

1.5 Indication of class designation for certain newer classes of wine

There was some doubt as to whether it was compulsory to show the designations for skin macerated white, extended barrel aged white/gris, natural pale/non-fortified pale, method ancestral, alternative white/red and sun wine on labels. The proposed amendment makes it clear that it is mandatory.

In addition, depending on the pressure in the bottle, method ancestrale wine shall also have to indicate whether it is a perlé wine or a sparkling wine.

1.6 Packaging requirements: self-supporting

The requirement that liquor products must be prepackaged in a self-supporting container has been interpreted in various ways. The same as to the requirement that a container, which is not self-supporting, shall be pre-packaged in a self-supporting outer packaging. To foster legal certainty it is proposed to extend the criterium to read "self-supporting and rigid".

1.7 Grape varieties allowed for wine production

"Grenache noir" proposed to be added as a synonym for "Grenache".
"Listán blanc" and "Listón blanco" suggested as synonyms for "Palomino".
"Fumé blanc" to be listed as synonym for "Sauvignon blanc".
"Vermentino" proposed to be added to the list.

1.8 New class of spirit-based liquor

Currently Bitters is allowed as an exception. The proposed new class of spirit-based liquor:

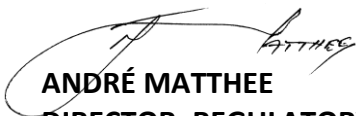
Class	Manner of production and requirements	Alcohol content	
		Minimum %	Maximum %
1	2	3	
5. Bitter-tasting spirit-based drink / Bitters	The product shall have a predominantly bitter taste produced by adding flavourings of plant origin or nature-identical flavourings to a spirit.	15,0	*

1.9 Overhaul of Table 6: Substances which may be added to liquor products

A project between Government (DAFF in consultation with Health) and Industry, taking new technologies, trends, safety, the interests of the public at large and international standards into account. The proposed new Table 6 attached hereto.

2 PROPOSED AMENDMENT TO NOTICE TO LIMIT USE OF TEQUILA

To entrench Government's view in this regard, it is proposed to amend the Government Notice concerned to prohibit the use of "tequila" on liquor products unless such use is in compliance with the official Mexican standard.



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Disclaimer: This document has been prepared primarily for the general information of the South African wine industry and does not represent any form of legal advice. Accordingly, readers should not rely on the comments contained herein, whether express or implied, and should consult the legislation concerned and obtain specific advice on these matters from their own legal advisers. Writer or his employer does not accept responsibility for the accuracy or completeness of any recommendations, comments, information or advice contained herein, and will not be held liable for any loss or damage that may arise as a result of the use of the information.

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TABLE 6

SUBSTANCES WHICH MAY BE ADDED TO LIQUOR PRODUCTS

[Reg. 30]

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
Acacia / Arabic gum	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor.	This product may only be added after completion or termination of alcoholic fermentation.
Acetic acid	alcoholic fruit beverage, spirit-based liquor	
Agar-agar / Agar	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	
Allura red AC C.I. 16035	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 100mg/l of this substance.
Ammonia	Wine	
Ammonium bisulphite	Wine	
Ammonium phosphate	Wine	
Ammonium sulphate	wine; alcoholic fruit beverage	
Ammonium sulphite	Wine	
Anatto extract C.I. 75120	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 100mg/l of this substance.
Anthocyanin	unspecified alcoholic fruit beverage; grape-based liquor; spirit-based liquor	The final product shall not contain more than 300mg/l of this substance.
Argon	wine	
Ascorbic acid	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	The final product shall, in the case of wine and a grape-based liquor, not contain more than 150mg/l of this substance.
Azorubine or Carmoisine C.I. 14720	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 100mg/l of this substance.
Beetroot red or Betanin	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 30mg/l of this substance.
Bentonite	All types and classes	
Benzoic acid	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 250mg/l, calculated as benzoic acid, of this substance.
Brilliant blue FCF C.I. 42090	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 200mg/l of this substance.

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
Caffeine	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	<p>If the final product contains more than 150mg/l of caffeine from this and other substances -</p> <p>a) the following clearly legible message must be indicated on the main label, in letters of which the smallest letter is not less than 3.0mm in height: "High caffeine content";</p> <p>b) the following legible message must be indicated on a label, not less than 1.3mm in height: "Not recommended for pregnant or lactating women or persons sensitive to caffeine"; and</p> <p>c) a declaration must be included on a label of the quantity of caffeine, per single serving size and per 100ml, expressed in milligrams or "mg", following the word "caffeine".</p>
Calcium alginate	sparkling wines which are bottle fermented; alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
Calcium carbonate	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	
Calcium citrate	alcoholic fruit beverage;	
Calcium disodium ethylene diamine tetra-acetate (calcium disodium EDTA)	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 25mg/l of this substance.
Calcium hydroxide	wine; grape-based liquor	
Calcium malate	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
Capsanthin or capsorubine or paprika extract	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
Caramel (I - plain; II - caustic sulphite process; III ammonia process; IV - ammonia sulphite process)	wine (excluding special late harvest wine and noble late harvest wine); alcoholic fruit beverage; spirits (excluding grape spirit, cane spirit, gin, vodka, unspecified spirit and mixed spirit); grape-based liquor; spirit-based liquor	<p>1. When using Caramel III and/or IV, the final product shall not contain more than:</p> <p>a) 1000mg/l in the case of alcoholic fruit beverage; and</p> <p>b) 50000mg/l in the case of grape-based liquor, spirit-based liquor and spirits.</p> <p>2. In the case of wine this substance may only be used if:</p> <p>a) it has not been manufactured by the ammonia process and</p> <p>b) it does not contain more than 200mg/kg of 4-methyl imidazole.</p>
Carbon dioxide	wine (excluding noble late harvest wine); alcoholic fruit beverage; grape-based liquor; spirit-based liquor; spirits	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
Carotines (Mixed carotenes C.I. 75130 and Betacarotene C.I. 40800, including Beta-apo-8'-carotenal C.I. 40820 and Ethyl ester of beta-apo-8'-carotenoic acid)	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 200mg/l of this substance.
Carrageenan	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
Casein	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	
Charcoal	wine (excluding special late harvest wine and noble late harvest wine); alcoholic fruit beverage; spirits (excluding premium husk spirit, pot still brandy and vintage brandy); grape-based liquor; spirit-based liquor	
Chemically modified starches (chemically and enzymatically derived)	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
Chitin-glucan derived from <i>Aspergillus niger</i>	wine, alcoholic fruit beverage, grape-based liquor	In accordance with the provisions of note 1.
Chitosan derived from <i>Aspergillus niger</i>	wine, alcoholic fruit beverage, grape-based liquor	In accordance with the provisions of note 1.
Chlorophyll C.I. 75810	grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 30mg/l of this substance.
Citrates of potassium, calcium and sodium	alcoholic fruit beverage	
Citric acid	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	
Cochineal, Carminic acid or Carmine C.I. 75470	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor.	The final product shall not contain more than 200mg/l of this substance.

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
Concentrated must	wine (excluding special late harvest wine, wine from naturally dried grapes and noble late harvest wine); husk spirit; premium husk spirit; pot still brandy; brandy and vintage brandy; grape-based liquor	<p>1. In unreconstituted form, this substance may -</p> <p>a) in the case of wine of the classes specified in items 27 to 34 of Table 2, be added only as allowed in that Table;</p> <p>b) in the case of other wine, be added before or during alcoholic fermentation and on condition that -</p> <p>(i) the volume of the must to which it is added may not increase by more than 5 per cent as a result of such addition; and</p> <p>(ii) the total (actual plus potential) alcohol content of the final product may not increase by more than 2 per cent as a result of such addition;</p> <p>c) otherwise, only be added after completion or termination of alcoholic fermentation; and</p> <p>d) in the case of the spirits specified in column 2, only be added to such extent that the sugar content of the final product, calculated as reducing sugar, does not exceed 15g/l.</p> <p>2. In reconstituted form, this substance may -</p> <p>a) only be added to wine or a grape-based liquor, either before, during or after alcoholic fermentation;</p> <p>b) in the case of wine, only be added to wine not intended for certification and on condition that -</p> <p>(i) it shall not be reconstituted to below 20 degrees Balling;</p> <p>(ii) notice, which shall include the volume of water to be used and the degrees Balling of the concentrated must concerned, shall be given to the administering officer at least 24 hours prior to commencement of reconstitution;</p> <p>(iii) reconstitution shall not commence unless approved by the administering officer;</p> <p>(iv) any further reconstitution shall be subject to the conditions set out in subparagraphs (i), (ii) and (iii) of this paragraph;</p> <p>(v) after alcoholic fermentation and any sweetening of the wine concerned, the wine shall be analysed for alcohol and residual sugar content and such analyses shall be kept and maintained on record for a period of at least five years.</p>

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
Copper sulphate	wine, alcoholic fruit beverage; grape-based liquor	
Curcumin C.I. 75300	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 200mg/l of this substance.
Dairy products and plant based dairy alternatives	spirit cooler; spirit cocktail; cream liqueur	The butterfat content of the final product shall, in the case of cream liqueur, be at least 10.0% by volume.
Dessert wine	husk spirit, premium husk spirit, pot still brandy, brandy, vintage brandy, whisky, malt whisky and blended whisky	This substance shall only be added to such extent that the total sugar content of the final product, calculated as reducing sugar, does not exceed 15g/l.
Diammonium glycerol phosphate	wine	
Diammonium phosphate	wine; alcoholic fruit beverage.	
Dimethyl dicarbonate (DMDC/Velcorin)	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	The final product shall in the case of: a) a spirit-based liquor, not contain more than 100mg/l of this substance; b) wine, not contain more than 200mg/l of this substance; c) all other liquor products, not contain more than 250mg/l of this substance.
Egg albumen	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	
Egg yolk	grape-based liquor (excluding grape liquor); spirit-based liquor	
Emulsifying agents	grape-based liquor (excluding grape liquor); spirit-based liquor.	
Enzymes	wine; alcoholic fruit beverage; grape-based liquor	
Erythrosine BS C.I. 45430	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 30mg/lof this substance.
Evaporated milk	wine	
Filtering aids of inert material	All types and classes.	No undesired residue shall be left behind in the treated product.
Flavourings of plant origin or extracts thereof	husk spirit, premium husk spirit, pot still brandy , brandy, vintage brandy and gin; grape-based liquor (excluding grape liquor); spirit-based liquor, alcoholic fruit beverage	The addition of this substance to - (a) flavoured grape liquor or an alcoholic fruit beverage shall not increase the alcohol content of the product by more than 0.6 percent; and (b) vermouth or cocktail shall not increase the alcohol content of the product by more than 1.2 per cent.
Flavourings that are nature-identical	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The addition of this substance to - (a) flavoured grape liquor or an alcoholic fruit beverage shall not increase the alcohol content of the product by more than 0.6 percent; and (b) vermouth or cocktail shall not increase the alcohol content of the product by more than 1.2 per cent.

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
Fruit juice (fresh or concentrate)	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit cooler; spirit cocktail; liqueur	
Gelatine	All types and classes.	
Gellan Gum	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
Glycerol / Glycerine	spirit-based liquor	
Gold flakes	wine; grape-based liquor; spirit-based liquor	
Green S, acid brilliant green BS or lissamine green C.I. 44090	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 100mg/l of this substance.
Guarana	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	<p>If the final product contains more than 150mg/l of caffeine from this and other substances -</p> <p>a) the following clearly legible message must be indicated on the main label, in letters of which the smallest letter is not less than 3.0mm in height: "High caffeine content";</p> <p>b) the following legible message must be indicated on a label, not less than 1.3mm in height: "Not recommended for pregnant or lactating women or persons sensitive to caffeine"; and</p> <p>c) a declaration must be included on a label of the quantity of caffeine, per single serving size and per 100ml, expressed in milligrams or "mg", following the word "caffeine".</p>
Herbs and natural extract of herbs	vermouth; spirit-based liquor; alcoholic fruit beverage, spirit cocktail	
Honey	husk spirit, premium husk spirit, pot still brandy, brandy and vintage brandy; grape-based liquor (excluding grape liquor); spirit-based liquor	This substance shall, in the case of the spirits specified in column 2, only be added to such extent that the total sugar content of the final product, calculated as reducing sugar, does not exceed 15g/l.
Hydrogen peroxide	wine	
Ion exchange resins	alcoholic fruit beverage; grape-based liquor	
Isinglass	wine; alcoholic fruit beverage; grape-based liquor	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
Isomalt (Hydrogenated Isomaltulose)	alcoholic fruit beverage (excluding fortified apple and pear beverages); grape-based liquor (excluding grape liquor and flavoured grape liquor); spirit-based liquor	The substance shall - a) in the case of an alcoholic fruit beverage - (i) be added before alcoholic fermentation only to such an extent that not more than 20 per cent of the fermentable sugars are derived therefrom; (ii) otherwise, only be added after completion or termination of alcoholic fermentation to sweeten the final product and to a maximum of 100g/l, calculated as reducing sugar; b) in the case of a grape-based liquor or a spirit-based liquor, only be added to sweeten the final product.
Lactic acid	wine; alcoholic fruit beverage; spirit-based liquor	
Lecithin	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
Lycopene C.I. 75125	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 200mg/l of this substance.
Malates of potassium, calcium and sodium	alcoholic fruit beverage	
Malic acid	wine; alcoholic fruit beverage; grape-based liquor, spirit based liquor	
Malolactic fermentation bacteria	wine	
Meta-tartaric acid	wine	
Milk	wine	
Mono-and diglycerides of edible fatty acids	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
Must	wine (excluding special late harvest wine, noble late harvest wine and wine of the classes specified in items 27 to 34 of Table 2); husk spirit; premium husk spirit; pot still brandy; brandy and vintage brandy; grape-based liquor	The substance shall, in the case of the spirits specified in column 2, only be added to such extent that the total sugar content of the final product, calculated as reducing sugar, does not exceed 15g/l.
Nitrogen gas	wine; alcoholic fruit beverage; grape-based liquor	
Oxygen	wine; alcoholic fruit beverage; grape-based liquor	
Pectin	alcoholic fruit beverage; grape-based liquor; spirit-based liquor	
Phytates	wine	
Pimaricin (Natamycin)	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	This substance may not be added to wine intended for certification
Polyvinyl polypyrrolidone (PVPP)	Wine (excluding special late harvest wine and noble late harvest wine); alcoholic fruit beverage; grape-based liquor; spirit-based liquor	
Polyvinylimidazole – polyvinylpyrrolidone copolymers (PVI/PVP)	wine	In accordance with the provisions of note 2.

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
Ponceau 4R or Cochineal red A C.I. 16255	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 200mg/l of this substance.
Potassium ferrocyanide	wine; alcoholic fruit beverage; grape-based liquor; spirits.	In accordance with the provisions of regulation 31 (4).
Potassium alginate	wine; alcoholic fruit beverages; grape-based liquor; spirit-based liquor	
Potassium bicarbonate	wine	
Potassium bitartrate	wine; alcoholic fruit beverage; grape-based liquor	
Potassium carbonate	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	
Potassium citrate	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
Potassium hydroxide	alcoholic fruit beverage; grape-based liquor; spirit-based liquor	
Potassium malate	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
Potassium metabisulphite	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	
Potassium phosphate	alcoholic fruit beverage; grape-based liquor (excluding flavoured grape liquor and grape liquor); spirit-based liquor	The final product shall not contain more than - a) 880mg/l of this substance, calculated as phosphorus, for Cider and Perry; and b) 440mg/l of this substance, calculated as phosphorus, for all other liquor products.
Potassium sorbate	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	The final product shall not contain more than 200mg/l, calculated as sorbic acid, of this substance.
Propylene glycol alginate or Propane-1,2-diol alginate	spirit-based liquor.	
Quillaia extract	rum; alcoholic fruit beverage, spirit-based liquor, grape-based liquor (excluding grape liquor)	The final product shall not contain more than 3g/l of this substance.
Quinoline yellow C.I. 47005	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 100mg/l of this substance.
Riboflavin or lactoflavin	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 100mg/l of this substance.
Silica Sol	All types and classes.	
Sodium alginate	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	
Sodium benzoate	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 250mg/l, calculated as benzoic acid, of this substance.
Sodium carbonate	wine; alcoholic fruit beverage; spirit-based liquor	
Sodium carboxymethyl cellulose (CMC)	wine; alcoholic fruit beverages; grape-based liquor; spirit-based liquor	Not more than 100mg/l of this substance may be added to wine.
Sodium chloride (common salt)	spirit-based liquor	
Sodium citrate	alcoholic fruit beverages; grape-based liquor (excluding grape liquor); spirit-based liquor	
Sodium hydroxide	wine; alcoholic fruit beverage; spirit-based liquor	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
Sodium malate	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
Sodium metabisulphite	wine; alcoholic fruit beverage; spirit-based liquor	
Sodium phosphate	alcoholic fruit beverage; grape-based liquor (excluding flavoured frape liquor and grape liquor); spirit-based liquor	The final product shall not contain more than - a) 880mg/l of this substance, calculated as phosphorus, for Cider and Perry; and b) 440mg/l of this substance, calculated as phosphorus, for all other liquor products.
Soft drink as defined in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972)	spirit cooler	
Sorbic acid	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	The final product shall not contain more than 200mg/l, calculated as sorbic acid, of this substance.
Spirit derived from any harmless plant article	vermouth, cocktail with an alcohol content of 15 per cent or more	The substance concerned shall be a rectified spirit.
Spirit derived from apples or pears	alcoholic fruit beverage (excluding unspecified alcoholic fruit beverage)	The substance concerned shall be a rectified spirit.
Spirit derived from grapes	wine (excluding late harvest wine, special late harvest wine, noble late harvest wine and sweet natural wine); vermouth; cocktail with an alcohol content of 15 per cent or more	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
Sugar of plant origin	sparkling wines which undergo a second fermentation; alcoholic fruit beverage (excluding fortified apple and pear beverages); spirits; grape-based liquor (excluding grape liquor and flavoured grape liquor); spirit-based liquor	<p>The substance shall -</p> <p>a) in the case of sparkling wines, only be added for the initiation of the second alcoholic fermentation and to sweeten the final product;</p> <p>b) in the case of an alcoholic fruit beverage -</p> <p>(i) be added before alcoholic fermentation only to such an extent that not more than 20 per cent of the fermentable sugars are derived therefrom;</p> <p>(ii) otherwise, only be added after completion or termination of alcoholic fermentation to sweeten the final product and to a maximum of 100g/l, calculated as reducing sugar;</p> <p>c) in the case of husk spirit, premium husk spirit, pot still brandy, brandy and vintage brandy, only be added to such an extent that the sugar content of the final product, calculated as reducing sugar, does not exceed 15g/l;</p> <p>d) in the case of other spirits (excluding gin), only be added to such an extent that the sugar content of the final product, calculated as reducing sugar, does not exceed 1g/l; and</p> <p>e) in the case of a grape-based liquor or a spirit-based liquor, only be added to sweeten the final product.</p>
Sulphur dioxide gas	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	
Sunset yellow FCF or Orange yellow S C.I. 15985	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 200mg/l of this substance.
Sweet reserve	wine (excluding special late harvest wine, noble late harvest wine and wine of the classes specified in items 27 to 34 of Table 2); grape-based liquor	This substance shall, in the case of wines other than sparkling wines, only be added after completion or termination of alcoholic fermentation.
Tannin if it is not foreign to wine	All types and classes,	
Tartaric acid	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
Taurine	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	If the final product contains more than 150mg/l of this substance - a) the following clearly legible message must be indicated on the main label, in letters of which the smallest letter is not less than 3.0mm in height: "High taurine content"; b) the following legible message must be indicated on a label, not less than 1.3mm in height: "Not recommended for pregnant or lactating women or persons sensitive to taurine"; and c) a declaration must be included on a label of the quantity of taurine, per single serving size and per 100ml, expressed in milligrams or "mg", following the word "taurine".
The final alcoholic product of the fermentation of fruit, which has been stripped of its character to the extent that the essential flavour and taste of the fermented alcoholic fruit product concerned have been lost.	spirit-based liquor	
Thiamine	wine	
Water	spirits; grape-based liquor; spirit-based liquor; alcoholic fruit beverage.	
Wood	wine; spirits (excluding grape spirit, cane spirit, vodka, unspecified spirit and mixed spirit); spirit-based liquor; alcoholic apple and pear beverage; grape-based liquor	
Xanthan gum	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
Yeast and yeast nutrients if it is not foreign to wine or primarily flavour contributive	wine, alcoholic fruit beverage.	
Yeast Mannoproteins	wine	

Notes:

1. (a) This substance [chitin-glucan or chitosan] may only be used for –
 - (i) reduction in the heavy metal content, particularly iron, lead, cadmium and copper;
 - (ii) prevention of ferric casse and copper casse;
 - (iii) clarification;
 - (iv) reduction of possible contaminants, especially ochratoxin A; and
 - (v) in the case of chitosan, reduction in the populations of undesirable micro-organisms, in particular *Brettanomyces*.
- (b) Dose levels shall be determined after a qualification test, but may not exceed -
 - (i) 100 g/hl for the applications referred to in paragraph (a)(i), (ii) and (iii) of this note;

- (ii) 500 g/hl for the application referred to in paragraph (a)(iv) of this note; and
 - (iii) 10 g/hl for the application referred to in paragraph (a)(v) of this note.
 - (c) Sediments shall be removed using physical processes.
2. (a) This substance [polyvinylimidazole – polyvinylpyrrolidone copolymers (PVI/PVP)] may only be used for –
- (i) the prevention of defects caused by too high metal contents; and
 - (ii) the reduction of undesirable high concentration of metals.
- (b) The amount used shall be less than 500 mg/l.
 - (c) When musts and wine are treated, the accumulated dosage should be less than 500 mg/l.
 - (d) The added copolymers must be eliminated by filtering within two days at most of their addition to the wine, taking account of the precautionary principle.
 - (e) In the case of musts, the copolymers must be added no earlier than two days before filtering.
 - (f) The adsorbant copolymers used must comply with the requirements of the International Oenological Codex published by the International Organisation of Vine and Wine, especially as regards the maximum monomer content.