
Appendix D:

Allowed ingredients of non-agricultural origin, additives, and processing aids for winemaking

D1 Allowed ingredients of non-agricultural origin

- a. Water: must be potable;
 - b. Salt: preferably certified salt, otherwise salt approved by BioGro.
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D2 Allowed flavouring agents

- a. Volatile (essential) oils, produced by means of solvents such as water, steam, ethanol, carbon dioxide, and approved oils.
 - b. Flavour extracts produced by mechanical and physical processes.
 - c. Other natural flavours approved by BioGro based on compliance with 5.3.10 above.
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D3 Allowed preparations of microorganisms

Formulations of microorganisms (such as yeasts) which have been assessed and approved by BioGro. Specification sheets and manufacturer declarations must be supplied so that BioGro can assess that the formulation is compliant and is non-GMO. Certified processors must, where available in sufficient quantity and quality, use microorganism formulations which have been grown on substrates which consist entirely of organic ingredients and substances listed in this *Appendix*.

D4 Allowed minerals (including trace elements) and vitamins

Those listed in this *Appendix* can be considered for use. Those whose use is legally required in a particular product may be considered.

D5 Allowed ingredients of non-agricultural origin, additives, and processing aids

A list of allowed materials is provided on the following page.

Note: may not be allowed for some markets.

Code Number	Allowed ingredient of non-agricultural origin, additive, or processing aid	Limitation/Note Subject to market requirements
E 170	Calcium carbonate	All authorized uses except colouring
E 181	Tannic acid	Filtration aid
E 220	Sulphur dioxide	Winemaking only. Refer section 5.4.5 b
E 224	Potassium metabisulphite	Winemaking only. Refer section 5.4.5 b
E 270	Lactic acid	Concentrated fruit/vegetable juices and fermented vegetable products
E 290	Carbon dioxide	
E 296	L-Malic acid (CAS 97-67-6)	Plant products only
E 300	Ascorbic acid	If not available in natural form
E 330	Citric acid	Concentrated fruit/vegetable juices, jam, fermented vegetable products (restricted to 1gm/l)
E 331	Sodium citrate	Pasteurization of egg whites/milk products
E 333	Calcium citrates	
E 334	Tartaric acid	Only for wine.
E 335	Sodium tartrate	
E 336	Potassium tartrate	
E 342	Ammonium phosphates	Refer section 5.4.5 d
E 400	Alginic acid	
E 401	Sodium alginate	
E 402	Potassium alginate	
E 406	Agar	
E 407	Carrageenan	
E 410	Locust bean gum	
E 412	Guar gum	
E 414	Arabic gum	Only for milk products, eggs.
E 415	Xanthan gum	Only for fruit and vegetable products.
E 440 (i)	Pectin	Unmodified
E 500	Sodium carbonate	Sugar production
E 501	Potassium carbonate	Drying of grapes
E 504	Magnesium carbonate	
E 509	Calcium chloride	
E 513	Sulphuric acid	pH adjustment of water, sugar production
E 524	Sodium hydroxide	For sugar processing and for the surface treatment of traditional bakery products, for soap making.
E 551	Silicon dioxide (amorphous)	For wine, fruit, and vegetable processing
E 553	Talc	
E 901	Beeswax	Releasing agent
E 903	Carnauba wax	Releasing agent
E 938	Argon	
E 941	Nitrogen	
E 948	Oxygen	

Code Number	Allowed ingredient of non-agricultural origin, additive, or processing aid	Limitation/Note Subject to market requirements
	Activated carbon	
	Bentonite	Only for fruit and vegetable products
	Casein	
	Diatomaceous earth	
	Egg white albumen	
	Ethanol	
	Gelatine	
	Isinglass	
	Kaolin	
	Oak chips	

