positive	mainly positive	pros=cons	mainly negative	negative	no evaluation

	Expert' evaluation	Web survey	Stakeholder opinion	Fact sheets + technical data	Consumers survey (WP2)	Comparaison of standards (WP2)	Laboratory experiments (WP3)	Pilot-farm experiments (WP4)	Comments
Already allowed for org	ganic processing								
Gaseous SO2		reduction requested	reduction requested by a majority of countries	allergenic	reduction / elimination	limitations in some standards	reduction possible	reduction possible	Reduction is technically possible and required by a majority (not all) of stakeholders
P- Metabisulphite,		reduction requested	reduction requested by a majority of countries	allergenic	reduction / elimination	limitations in some standards	reduction possible	reduction possible	Reduction is technically possible and required by a majority (not all) of stakeholders
Selected commercialised yeast							useful. Avoid high SO2 productive strain	useful	No GM. Avoid high SO2 productive strain
Selected lactic bacteria							useful	useful	No GM
Pectolitic enzymes									No GM
Betaglucanases enzymes	pros = cons								No GM
Urease enzymes									No GM
Ascorbic acid (250 mg/l)						if natural origins	useful		
Arabic gum (Acacia)						if natural origins			
P- Alginates						??			
Egg-white (ovalbumine)				allergenic		organic egg-white requested in some standards			Allergenic
Lactalbumin				allergenic		allowed only as skimmed milk in one standard			Allergenic
Casein				allergenic					Allergenic
P-caseinates				allergenic					
Isinglass									
Gelatin									Not a good image for consumers, but no technical reason to forbid it
P-bitartrate									

P-bicarbonate							
Ca-carbonate							
Tartaric acid							Have to be from agricultural origin (mostly coming from grapes) EU reg. 1622/2000. Only allowed in Zone C. Does it exist in organic?
Citric acid (1g/l)				from natural or non GM origins			
Potassium alginate				only for sparkling wines			
Bentonite				if pure (no contaminants)			
Kaolin							Not used
Charcoal				only for white wines			
Silicon dioxide as gel or colloidal							
Carbon Dioxide CO2							
Nitrogen							
Argon							
Diathomeus earth							
Perlite							
Cellulose							
Wood tannins		Some stakeholder against its use in some countries			useful	used in some protocol ?	Tannins are mostly allowed by all private standards but but no differentation between wood or grape tannins
Grape tannins							Tannins are mostly allowed by all private standards but but no differentation between wood or grape tannins
Caramel (to reinforce the colour of liquors)				Only for liquors			If organic

## Not allowed in organic but allowed by most of the standards

Thiamine hydrochloride (0,6 mg/l)					useful	
Di-Ammonium- phosphate (1 g/hl)				With restrictions in some standards	useful	
Ammonium sulphate (1 g/hl)				With restrictions in some standards	increases H2S production	According to WP3 results, better to used Di-ammonium P, to avoid production of H2S
Di-ammonium sulphite (0,2 g/l)				Allowed only by one standard, not mentionned or forbidden in the others		
Yeasts cells walls (40 g/hl)		pros=cons			useful	
Metartaric acid (in wine,100 mg/l)		pros=cons				
Copper sulphate (in wine, 1mg/l)		pros=cons		With restrictions in some standards		

## Not allowed in organic and by the majority of standards or not mentioned

Sorbic acid as P. Sorbat			At least once forbidden or not mentionned		
Potassium ferrocyanide			At least once forbidden or not mentionned		
Dimethyl dicarbonate (DMDC)			At least once forbidden or not mentionned		
Calcium phytate (in wine, 8 g/hl)			At least once forbidden or not mentionned		
Calcium tartrate (in wine, 200 g/hl)			At least once forbidden or not mentionned		
PVPP (80 g/hl)			At least once forbidden or not mentionned		Syntethic substance, can complete but not replace casein or gelatin action. Totally neutral.

Lysozyme (500 mg/l)		pros=cons	allergenic		At least once forbidden or not mentionned	useful to reduce the use of SO2	useful to reduce the use of SO2	Not positively evaluated, but allows to reduce the use of SO2, especially for wines without malo-lactic fermentation. Guarantee non produced by GMO required, and from organic egg-white
Plants proteins			allergenic if containing gluten					No allergenic if gluten free, can replace some other allergenic fining agents
Yeast mannoproteins								Remain in wine. Not really essential.
Wooden chips	pros=cons			pros=cons		??		Controversial evaluation, always, almost 50% pro and 50% cons!
Aleppo pine resin					Allowed in greek standard, not mentionned in the others			Only for greek retsina wines
Ion exchange resins	pros=cons	only for RCM- production						Shouldn't be allowed for modify wine and must pH, <b>but should be allowed</b> for RCM making
DL-tartaric acid (Racemat)								No evaluation, no information
Allyl isothiocyanate								No evaluation, no information, only allowed in Italy with restriction
Ca alginate								No evaluation, no information

## Still not allowed by European regulation on wines, but will be allowed in the new regulation

Malic (L-)acid						No evaluation, no information
DL-Malic acid						No evaluation, no information
Lactic acid						No evaluation, no information
Copper citrate (20 g/hl)	pros=cons	positive apreciation from german stakeholder, no evaluation from the other countries	better than copper sulfate with lower copper content			
Polyvinylimidazole						No evaluation, no information,
Carboxy-methyl- cellulose						No evaluation, no information