

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 differentiation between wood or grape tannins
Grape tannins									Tannins are mostly allowed by all private standards but but no differentiation 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, but should be allowed 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 appreciation 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