

	positive	mainly positive	pros=cons	no evaluation	negative	mainly negative	
	Expert' evaluation	Web survey	Stakeholder opinion	Comparaison of standards (WP2)	Laboratory experiments (WP3)	Conclusion	Comments
<b>Practices allowed in conventional wine by Reg. (CE) 1493/1999</b>							
Aeration							
Oxygen addition							
Use of inert gas							
Thermal treatments (including flash-pasteurization)							High energy demanding
Centrifugation							
Filtration (including cross-flow filtration)							
Electrodialysis ( tartaric stabilization of wines)							High energy demanding
Reversal osmosis (musts)							
Cryo-concentration of musts and wines							
Evaporation (musts)							
<b>Practices presently not allowed in conventional wine by Reg. (CE) 1493/1999.</b>							
Acidification of musts with lactic acid (max. 4g/l)							
Acidification of musts with malic acid (max. 4g/l)							
Tartaric stabilization through carboxy-methyl-cellulose							More efficient than metatartaric acid and mannoproteins, and less energy demanding than cool treatment and electrodialysis
Addition of oleic acid to must as anti-foam agent							
Use of ions exchange resins to modify the must and wine pH							Shouldn't be allowed for modify wine and must pH, but should be allowed for RCM making
Ultra and nano filtration							
Use of spinning cone column to reduce the alcoholic degree of wines							