



Résolution Et5/Resolution Et5/ Resolución Et5/ Risoluzione Et5/ Resolution Et5/ Резолюция Et5:

Référence/ Reference/ Referencia/ Riferimento/ Referenz / Ссылка:

ECO-DROCON 20-676

Titre/ Title/ Titolo/ Titolo/ Titel / Название:

Update of the OIV international standard for labelling of wines – E-label, nutrient declaration, information about ingredients

**Pays Membre/ Member State/ Estado Miembro/ Stato Membro/ Mitgliedstaat/ Страна-
FIVS (Observer)**

Signataire / Signatory/ Signatario/ Firmatario/ Unterzeichner/ Подписавший:

Julie Hesketh-Laird

**Commentaires / Comments / Comentarios / Commenti / Kommentare / Комментарии: Agree with
Amendments**

ECO-DROCON 20-676 Et5

Version 03/2023

STEP	1	2	3	4	5	6	7	8
DATE		06/2020	10/2020	03/2021				
				10/2021	10/2021			
				05/2022	10/2022			
				03/2023	03/2023			

PROVISIONAL DRAFT RESOLUTION

ECO-DROCON 20-676 Et5

**UPDATE OF THE OIV INTERNATIONAL STANDARD FOR LABELLING OF WINES – E-LABEL, NUTRIENT
DECLARATION, INFORMATION ABOUT INGREDIENTS**

THE GENERAL ASSEMBLY,

CONSIDERING the increased interest of consumers in information regarding wine composition and nutritional content,

CONSIDERING the need for harmonization of rules for provision of information about wine to facilitate international trade exchanges,

CONSIDERING the important technological developments for possible ways of communication of product's information to potential consumer,

CONSIDERING the General Standard for the labelling of prepackaged foods (CODEX STAN 1-1985) and the Guidelines on Nutrition Labelling (CAC/GL 2-1985) of the CODEX *Alimentarius*,

THE GENERAL ASSEMBLY DECIDES TO:



MODIFY THE PART I “GENERAL MEASURES” OF THE OIV INTERNATIONAL STANDARD FOR LABELLING OF WINES AS FOLLOWING:

A. Introduce three new definitions to the article 1.1 Definitions:

“**Labelling**”: includes any written, printed or graphic matter that is present on the label, accompanies the wine, even in electronic mode, or is displayed near the wine, including that for the purpose of promoting its sale or disposal.

“**e-label**” means the label (or some of its elements) in electronic form.

“**Ingredient**” means any substance, including a food additive, used in the elaboration of a wine and present in the final product although possibly in a modified form. Processing aids described in the OIV International Oenological Codex and any residues of those processing aids shall not be considered as ingredients.

Commenté [LG1]: Suggest this addition to avoid confusion with residual sugars.

B. Introduce a new paragraph at the end of the article 1.2.2. OIV member states may authorize, when provided for in this resolution labelling standard, that certain compulsory and optional information is displayed by using e-labels.

Commenté [LG2]: Reference should be made to the standard itself, not just the resolution.

C. Introduce a new article 1.5. When e-labels are used, a clear and direct link to it shall be indicated on the label.

Commenté [LG3]: Suggest adding a reference to the expected longevity of an e-label. In light of rapidly evolving technology, it would unreasonable to require e-labels to be maintained over a certain period of time, especially if that technology has become obsolete.

Compulsory and optional information described in this standard included in the e-label shall not be displayed together with marketing or sales promotional information.

No data that identifies individuals shall be collected ~~or tracked unless otherwise provided by national rules in force.~~

The direct link to the e-label indicated on the label should be clearly identified through the use of a pictogram or a symbol.

MODIFY THE PART II “~~COMPULSORY-OPTIONAL~~ INFORMATION” OF THE OIV INTERNATIONAL STANDARD FOR LABELLING OF WINES AS FOLLOWING

Commenté [LG4]: Suggest changing to «Optional» as in many OIV member countries the nutrition declaration is not mandatory.

A. Introduce a new article 2.8. Nutrition declaration

B. Introduce a new article 2.8.1

The full nutrition declaration must be provided.

OIV Member States may limit the nutrition declaration to the energy value.

Commenté [LG5]: These two sentences seem to contradict each other.

OIV Member States may authorize the nutrition declaration, ~~with the exception of the energy value,~~ to be displayed by using e-labels. When the complete nutrition declaration is displayed using e-labels, the energy value should be indicated on the label.

Commenté [LG6]: Suggest rewording in order to avoid confusion. Otherwise it could be understood that the nutrition declaration can be present online with the energy value.

C. On the printed label, the nutrition declaration may be limited, if national law so provides, to the energy value¹. OIV member states may authorize ~~this compulsory nutrient declaration to be displayed by using e-labels.~~

¹ Wines may contain trace elements of proteins. Wines do not contain any measurable elements of fat



D. Introduce a new article 2.8.2

The amount of energy to be listed should be calculated by using the following conversion factors:

- Carbohydrates 4 kcal/g –17 kJ/g
- Protein 4 kcal/g –17 kJ/g
- Fat 9 kcal/g –37 kJ/g
- Alcohol (Ethanol) 7 kcal/g –29 kJ/g
- Organic acid 3 kcal/g –13 kJ/g
- Polyols 2,4 kcal/g – 10kJ/g

E. Introduce a new Article 2.8.3

~~The amount of energy to be listed can also be obtained either on the basis of an average value calculated on the products of a given operator and for a given type of wine or by using **OIV reference conversion tables** according to the typology of wine based on its alcoholic strength and sugar content~~
(A)

The amount of energy to be listed can also be obtained either on the basis of an average value calculated:

- on the products of a given operator and for a given type of wine; or
- by using generally established and accepted data (such as data specific to an OIV member state); or
- by using **OIV reference conversion tables** according the typology of wine based on its alcoholic strength and sugar content.

F. Introduce a new article 2.8.4

Considering that wines do not contain any measurable elements of fat and salt and that may only contain trace elements of proteins, in the nutrition declaration, the amount of these nutrients can be indicated:

- using the value “0”; or
- may be replaced by a statement such as ‘Contains negligible amounts of ...’ indicated in close proximity to the nutrition declaration

~~**F.G. Introduce a new article 2.8.4**~~

~~OIV member states may authorize this compulsory nutrition declaration to be displayed by using e-labels.~~

E. Introduce a new article 2.9 List of ingredients

G.H. Introduce a new article 2.9.1

A list of ingredients, consistent with the definition provided in article 1.1., shall be provided on the label.

OIV member states may authorize this compulsory list of ingredients to be displayed by using e-labels.

H.I. Introduce a new article 2.9.2

Processing aids described in the OIV International Oenological Codex shall not be declared in the list of ingredients, without prejudice to articles 2.3 and 4.5.



h.j. Introduce a new article 2.9.3

The indication of the list of ingredients in accordance with second paragraph of point 2.9.1 is to be done without prejudice to article 2.3 and 4.5.

MODIFY THE PART IV “PRESENTATION OF INDICATIONS” OF THE THE OIV INTERNATIONAL STANDARD FOR LABELLING OF WINES AS FOLLOWING

A. Introduce a new article Article 4.9 Presentation of nutrition declaration

B. Introduce a new article 4.9.1

OIV Member States may request the complete nutrition declaration, ~~with the exception of the energy value,~~ to be displayed by using e-labels. When the complete nutrition declaration is displayed using e-labels, the energy value should be indicated on the label.

Commenté [LG7]: As suggested above, rewording in order to avoid confusion. Otherwise it could be understood that the nutrition declaration can be present online with the energy value.

C. Introduce a new article 4.9.2

Complete nutritional declaration may be communicated via an e-label unless national law requires it to be displayed on the label.

D. Introduce a new article 4.9.3

Information on energy value should be expressed in kJ and kcal per 100 ml. In addition, this information may be given per serving as quantified on the label or per portion provided that the number of portions contained in the package is stated

E. Introduce a new article 4.9.4

The indication of energy value may be presented as a numerical value followed by the units of measure. The numerical value of energy may be preceded by the international symbol “E”.

F. Introduce a new article 4.10 Presentation of the list of ingredients

G. Introduce a new article 4.10.1

The list of ingredients shall be headed or preceded by an appropriate title which consists of or includes the word “ingredient”.

H. Introduce a new article 4.10.2

Ingredients should be listed in descending order of ingoing weight used in the production of the wine. This requirement does not apply to ingredients below 2% of ingoing weight.

I. Introduce a new article 4.10.3

The list of ingredients contains the following items:

- The term “grapes”² when used as raw material for the production of the wine. The term “grapes” may be used to replace the indication of grape must used as raw materials for the production of grapevine products
- The term “grape must”³ when used in the production of wine.
- The term “concentrated grape must”⁴ when concentrated grape must and/or rectified concentrated grape must⁵ were used;

² Defined in the OIV Code sheet I.1.1.1 of the International Code of Oenological Practices

³ Defined in the OIV Code sheet I.2.1 of the International Code of Oenological Practices

⁴ Defined in the OIV Code sheet I.2.3 of the International Code of Oenological Practices

⁵ Defined in the OIV Code sheet I.2.4 of the International Code of Oenological Practices



- The list of additives used⁶; .
- When substitutable additives are used in the production process, these additives may be listed by using the expression «can contain» followed by an exhaustive list of possible alternative compounds, identified with «and/or»;
- Additives from the category 'packaging gases'⁷ may not be mentioned in the list of ingredients;
- Other ingredients, in accordance with article 1.1. not covered by the previous paragraphs and in accordance with national rules shall be indicated.

J. Introduce a new article 4.10.4

Substances known to cause hypersensitivity, including allergies listed in article 2.3, and still present in the final product shall be indicated and emphasised through a typeset, font, style or background colour that clearly distinguishes it in the list of ingredients.

~~The ingredient list does not affect allergen labelling requirements.~~ If the list of ingredients is provided by electronic label, the allergens must be indicated on the label.

K. Introduce a new article 4.10.5

The term « sulphites » shall designate all substances allowed under the International Code of Oenological Practices of the OIV and whose use may result in the presence of sulphur dioxide in the wine.

L. Introduce a new article 4.10.6

Additives must be designated by the name of the functional class they belong to, followed by their specific name or, if appropriate, E number. If an additive belongs to more than one of the functional classes, the functional class appropriate to the principal function in the case of the wine in question shall be indicated.

The following functional classes shall be used for labelling additives, together with the specific name or recognized numerical identification such as the Codex International Numbering System (CAC/GL 36-1989) for the presentation of wine additives:

- Acidity regulators
- Preservatives
- Antioxidants
- Stabilizers
- Packaging Gases

⁶ Defined in the OIV Code sheet 0.1 of the International Code of Oenological Practices

⁷ Food Additive Functional Class.



Résolution Et5/Resolution Et5/ Resolución Et5/ Risoluzione Et5/ Resolution Et5/ Резолюция Et5:

Référence/ Reference/ Referencia/ Riferimento/ Referenz / Ссылка:

[ECO-DROCON 21-696](#)

Titre/ Title/ Titolo/ Titolo/ Titel / Название:

Update of the international standard for wine labelling: varietal name

Pays Membre/ Member State/ Estado Miembro/ Stato Membro/ Mitgliedstaat/ Страна-

FIVS (Observer)

Signataire / Signatory/ Signatario/ Firmatario/ Unterzeichner/ Подписавший:

Julie Hesketh-Laird

Commentaires / Comments / Comentarios / Commenti / Kommentare / Комментарии:

Agree with Amendment

FIVS suggests the following change:

In section 3.1.4.a. For indicating the varietal, raising the standard from requiring at least 75% of the grapes in the wine of the said varietal up to 85% could be problematic. Current regulations in some economies set the standard at 75%. Thus, this proposed change would impose a stricter standard. It is suggested that the minimum varietal percentage remains at 75%

In addition, in section 3.1.4.b We also question the part of the resolution which stipulates that you a grape name can't be mentioned if it represents less than 15%. On this basis if a wine was 80% one variety, 10% another variety and 10% another variety, the wine would not be able to use any variety. The requirement to list grape varieties in descending order will ensure that consumers are not misled. FIVS suggests the following wording instead:

“The States set the minimum percentage for the quantity of the least important grape to be mentioned, which must not be less than 15%. However, the State may authorise to mention grape varieties representing less than 15% if 100 % of the product concerned has been made from the varieties mentioned.”



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Référence/ Reference/ Referencia/ Riferimento/ Referenz / Ссылка:

OENO-MICRO 20-669 A

Titre/ Title/ Titolo/ Titolo/ Titel / Название:

Microbiological stabilization of must by pulsed electric fields (PEF)

Pays Membre/ Member State/ Estado Miembro/ Stato Membro/ Mitgliedstaat/ Страна-

FIVS (Observer)

Signataire / Signatory/ Signatario/ Firmatario/ Unterzeichner/ Подписавший:

Julie Hesketh-Laird

Commentaires / Comments / Comentarios / Commenti / Kommentare / Комментарии: Abstention



Résolution Et5/Resolution Et5/ Resolución Et5/ Risoluzione Et5/ Resolution Et5/ Резолюция Et5:

Référence/ Reference/ Referencia/ Riferimento/ Referenz / Ссылка:

OENO-MICRO 20-669 B

Titre/ Title/ Titolo/ Titolo/ Titel / Название:

Microbiological stabilization of wines by pulsed electric fields (PEF)

Pays Membre/ Member State/ Estado Miembro/ Stato Membro/ Mitgliedstaat/ Страна-

FIVS (Observer)

Signataire / Signatory/ Signatario/ Firmatario/ Unterzeichner/ Подписавший:

Julie Hesketh-Laird

Commentaires / Comments / Comentarios / Commenti / Kommentare / Комментарии: Abstention



Résolution Et5/Resolution Et5/ Resolución Et5/ Risoluzione Et5/ Resolution Et5/ Резолюция Et5:

Référence/ Reference/ Referencia/ Riferimento/ Referenz / Ссылка:

OENO-MICRO 22-713

Titre/ Title/ Titolo/ Titolo/ Titel / Название:

YEAST CELL COUNTING USING FLOW CYTOMETRY IN OENOLOGICAL MATRICES (YEAST CULTURES FOR OENOLOGICAL USE; FERMENTING MUSTS AND WINES)

Pays Membre/ Member State/ Estado Miembro/ Stato Membro/ Mitgliedstaat/ Страна-FIVS (Observer)

Signataire / Signatory/ Signatario/ Firmatario/ Unterzeichner/ Подписавший:

Julie Hesketh-Laird

Commentaires / Comments / Comentarios / Commenti / Kommentare / Комментарии: Agree with Amendment

FIVS suggests the following changes and raises the following questions:

Section 4. The definition of flow cytometry would be helpful to add.

Section 5. Starter cultures could be added to be within the scope.

Section 5. Needs more details. "(I)ndustrial preparations of selected yeasts" is not clearly defined. Is this related to *Saccharomyces cerevisiae* commercial strains?

Section 9. It would be useful to add a strain or culture collection number for *S. cerevisiae* control reading. For example, to have *S. cerevisiae* from ATCC or any known culture collection as a control measure.



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Référence/ Reference/ Referencia/ Riferimento/ Referenz / Ссылка:

OENO-SCMA 19-662B

Titre/ Title/ Título/ Titolo/ Titel / Название:

Determination of the ethanol in grape juice, reconstituted grape juice, concentrated grape juice and nectar

**Pays Membre/ Member State/ Estado Miembro/ Stato Membro/ Mitgliedstaat/ Страна-
FIVS (Observer)**

Signataire / Signatory/ Signatario/ Firmatario/ Unterzeichner/ Подписавший:

Julie Hesketh-Laird

Commentaires / Comments / Comentarios / Commenti / Kommentare / Комментарии: Abstention



Résolution Et5/Resolution Et5/ Resolución Et5/ Risoluzione Et5/ Resolution Et5/ Резолюция Et5:

Référence/ Reference/ Referencia/ Riferimento/ Referenz / Ссылка:

OENO-SCMA 19-662G

Titre/ Title/ Título/ Titolo/ Titel / Название:

Determination of total acidity in grape juice, reconstituted grape juice, concentrated grape juice and nectar

Pays Membre/ Member State/ Estado Miembro/ Stato Membro/ Mitgliedstaat/ Страна-

FIVS (Observer)

Signataire / Signatory/ Signatario/ Firmatario/ Unterzeichner/ Подписавший:

Julie Hesketh-Laird

Commentaires / Comments / Comentarios / Commenti / Kommentare / Комментарии: Abstention



Résolution Et5/Resolution Et5/ Resolución Et5/ Risoluzione Et5/ Resolution Et5/ Резолюция Et5:

Référence/ Reference/ Referencia/ Riferimento/ Referenz / Ссылка:

[OENO-SCMA 19-662J](#)

Titre/ Title/ Título/ Titolo/ Titel / Название:

Determination by isotope ratio mass spectrometry $^{13}\text{C}/^{12}\text{C}$ of ethanol obtained through the fermentation of grape juice, concentrated grape juice, reconstituted grape juice, and nectar

Pays Membre/ Member State/ Estado Miembro/ Stato Membro/ Mitgliedstaat/ Страна-

FIVS (Observer)

Signataire / Signatory/ Signatario/ Firmatario/ Unterzeichner/ Подписавший:

Julie Hesketh-Laird

Commentaires / Comments / Comentarios / Commenti / Kommentare / Комментарии: Abstention



Résolution Et5/Resolution Et5/ Resolución Et5/ Risoluzione Et5/ Resolution Et5/ Резолюция Et5:

Référence/ Reference/ Referencia/ Riferimento/ Referenz / Ссылка:

OENO-SCMA 19-662K

Titre/ Title/ Titolo/ Titolo/ Titel / Название:

Analysis of mineral elements in grape juices, reconstituted grape juice, concentrated grape juices and nectars using ICP-AES (inductively coupled plasma / atomic emission spectrometry)

**Pays Membre/ Member State/ Estado Miembro/ Stato Membro/ Mitgliedstaat/ Страна-
FIVS (Observer)**

Signataire / Signatory/ Signatario/ Firmatario/ Unterzeichner/ Подписавший:

Julie Hesketh-Laird

Commentaires / Comments / Comentarios / Commenti / Kommentare / Комментарии: Abstention



Résolution Et5/Resolution Et5/ Resolución Et5/ Risoluzione Et5/ Resolution Et5/ Резолюция Et5:

Référence/ Reference/ Referencia/ Riferimento/ Referenz / Ссылка:

OENO-SCMA 22-719

Titre/ Title/ Titolo/ Titolo/ Titel / Название:

New enzymatic method for the analysis of fumaric acid in wine

Pays Membre/ Member State/ Estado Miembro/ Stato Membro/ Mitgliedstaat/ Страна-

FIVS (Observer)

Signataire / Signatory/ Signatario/ Firmatario/ Unterzeichner/ Подписавший:

Julie Hesketh-Laird

Commentaires / Comments / Comentarios / Commenti / Kommentare / Комментарии: Agree with Amendment

FIVS suggests that reproducibility data should be presented prior to progressing in the step process. The resolution only includes data from one laboratory, and data from a multi-lab study must be included prior to further consideration.



Résolution Et5/Resolution Et5/ Resolución Et5/ Risoluzione Et5/ Resolution Et5/ Резолюция Et5:

Référence/ Reference/ Referencia/ Riferimento/ Referenz / Ссылка:

OENO-SPECIF 21-691

Titre/ Title/ Titolo/ Titolo/ Titel / Название:

Determination of tartaric acid (L+) isotopic ratios $^{13}\text{C}/^{12}\text{C}$ AND $^{18}\text{O}/^{16}\text{O}$ by isotope ratio mass spectrometry

**Pays Membre/ Member State/ Estado Miembro/ Stato Membro/ Mitgliedstaat/ Страна-
FIVS (Observer)**

Signataire / Signatory/ Signatario/ Firmatario/ Unterzeichner/ Подписавший:

Julie Hesketh-Laird

**Commentaires / Comments / Comentarios / Commenti / Kommentare / Комментарии: Agree with
Amendment**

The consumables in section 4.1 should be enumerated, similar to those specified in section 4.2

FIVS notes that Section 8.1 indicates that isotope limits for tartaric acid from grape origin are being defined. This metric is critical for the application of this method for determining the origin of tartaric acid. This must be included prior to progressing in the step process.



Résolution Et5/Resolution Et5/ Resolución Et5/ Risoluzione Et5/ Resolution Et5/ Резолюция Et5:

Référence/ Reference/ Referencia/ Riferimento/ Referenz / Ссылка:

OENO-SPECIF 21-693

Titre/ Title/ Titolo/ Titolo/ Titel / Название:

Monograph : Grape Seed Protein Extract (GSE)

Pays Membre/ Member State/ Estado Miembro/ Stato Membro/ Mitgliedstaat/ Страна-

FIVS (Observer)

Signataire / Signatory/ Signatario/ Firmatario/ Unterzeichner/ Подписавший:

Julie Hesketh-Laird

Commentaires / Comments / Comentarios / Commenti / Kommentare / Комментарии: Abstention



Résolution Et5/Resolution Et5/ Resolución Et5/ Risoluzione Et5/ Resolution Et5/ Резолюция Et5:

Référence/ Reference/ Referencia/ Riferimento/ Referenz / Ссылка:

OENO-SPECIF 21-695

Titre/ Title/ Titolo/ Titolo/ Titel / Название:

Monograph on chelating resins of styrene-divinylbenzene with iminodiacetic functional group

Pays Membre/ Member State/ Estado Miembro/ Stato Membro/ Mitgliedstaat/ Страна-

FIVS (Observer)

Signataire / Signatory/ Signatario/ Firmatario/ Unterzeichner/ Подписавший:

Julie Hesketh-Laird

Commentaires / Comments / Comentarios / Commenti / Kommentare / Комментарии: Abstention



Résolution Et5/Resolution Et5/ Resolución Et5/ Risoluzione Et5/ Resolution Et5/ Резолюция Et5:

Référence/ Reference/ Referencia/ Riferimento/ Referenz / Ссылка:

OENO-TECHNO 15-581B

Titre/ Title/ Titolo/ Titolo/ Titel / Название:

Treatment with fumaric acid in wineto improve acidity

Pays Membre/ Member State/ Estado Miembro/ Stato Membro/ Mitgliedstaat/ Страна-

FIVS (Observer)

Signataire / Signatory/ Signatario/ Firmatario/ Unterzeichner/ Подписавший:

Julie Hesketh-Laird

Commentaires / Comments / Comentarios / Commenti / Kommentare / Комментарии: Abstention



Résolution Et5/Resolution Et5/ Resolución Et5/ Risoluzione Et5/ Resolution Et5/ Резолюция Et5:

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OENO-TECHNO 20-672A

Titre/ Title/ Titolo/ Titolo/ Titel / Название:

Treatment with a functionalised silica polymer (FSP) for the protein stabilisation of musts

Pays Membre/ Member State/ Estado Miembro/ Stato Membro/ Mitgliedstaat/ Страна-

FIVS (Observer)

Signataire / Signatory/ Signatario/ Firmatario/ Unterzeichner/ Подписавший:

Julie Hesketh-Laird

Commentaires / Comments / Comentarios / Commenti / Kommentare / Комментарии: Abstention



Résolution Et5/Resolution Et5/ Resolución Et5/ Risoluzione Et5/ Resolution Et5/ Резолюция Et5:

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OENO-TECHNO 20-672B

Titre/ Title/ Titolo/ Titolo/ Titel / Название:

Treatment with a functionalised silica polymer (FSP) for the protein stabilisation of wines

Pays Membre/ Member State/ Estado Miembro/ Stato Membro/ Mitgliedstaat/ Страна-

FIVS (Observer)

Signataire / Signatory/ Signatario/ Firmatario/ Unterzeichner/ Подписавший:

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Résolution Et5/Resolution Et5/ Resolución Et5/ Risoluzione Et5/ Resolution Et5/ Резолюция Et5:

Référence/ Reference/ Referencia/ Riferimento/ Referenz / Ссылка:

VITI-GENET 21-703

Titre/ Title/ Título/ Titolo/ Titel / Название:

OIV Definition and recommendations about old grapevines and old vineyards in the vitivinicultural sector

**Pays Membre/ Member State/ Estado Miembro/ Stato Membro/ Mitgliedstaat/ Страна-
FIVS (Observer)**

Signataire / Signatory/ Signatario/ Firmatario/ Unterzeichner/ Подписавший:

Julie Hesketh-Laird

Commentaires / Comments / Comentarios / Commenti / Kommentare / Комментарии: Abstention

Note : Some editing is needed in the English version of this resolution.



Résolution Et5/Resolution Et5/ Resolución Et5/ Risoluzione Et5/ Resolution Et5/ Резолюция Et5:

Référence/ Reference/ Referencia/ Riferimento/ Referenz / Ссылка:

OENO-SCMA 21-712A

Titre/ Title/ Título/ Titolo/ Titel / Название:

Commonly used ANALYTICAL PARAMETERS for WINES AND SPARKLING WINES

Pays Membre/ Member State/ Estado Miembro/ Stato Membro/ Mitgliedstaat/ Страна-

FIVS (Observer)

Signataire / Signatory/ Signatario/ Firmatario/ Unterzeichner/ Подписавший:

Julie Hesketh-Laird

Commentaires / Comments / Comentarios / Commenti / Kommentare / Комментарии: **Agree with Amendment**

OENO-SCMA 21-712A Et5
Version 10/2023

STEP	1	2	3	4	5	6	7	8
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				10/2023	10/2023			

PROVISIONAL DRAFT RESOLUTION
OENO-SCMA 21-712A Et5

**IMPORTANT: The present resolution modifies the following resolution:
- AG 2/88-OEN**

CERTIFICATES OF ANALYSIS

THE GENERAL ASSEMBLY,

IN VIEW OF Article 2, paragraph 2 iv of the Agreement of 3 April 2001 establishing the International Organisation of Vine and Wine,

CONSIDERING Resolution OENO 88/2 of 1988 concerning the modification of the *Compendium of International Methods of Wine and Must Analysis* to include rules for the implementation of methods of analysis and templates for reporting of analysis results,

CONSIDERING the objectives of the OIV, in particular to contribute to the international harmonization of existing practices and standards in order to improve the conditions for the production and marketing of vine and wine products, and to help ensure that the interests of consumers are taken into account,

CONSIDERING the work of the Codex Alimentarius, in particular the following guidelines: "Principles for Food Import and Export Inspection and Certification" (CXG 20-1995), "Guidelines for Food Import Control Systems" (CXG 47-2003) and "Guidelines for Design, Production, Issuance and Use of Generic Official Certificates" (CXG 38-2001),



CONSIDERING the work of the “Methods of Analysis” Sub-Commission in this area,

DECIDES, at the proposal of the “Oenology” Commission, to replace the part of Resolution OENO 88/2 of 1988 that makes reference to Annex B of the *Compendium of International Methods of Wine and Must Analysis*, which concerns the rules for the implementation of the analytical methods and reporting of analysis results, with the following:

CERTIFICATES OF ANALYSIS

A. Scope of application:

- to present recommendations for certificates of analysis that address certain aspects of wines and special wines as described in part C of this document, and
- ~~parties may require measurement and reports of additional parameters from time to time, especially when public health is a concern.~~

B. Rules for the implementation of the analytical methods

For determining the analytical parameters, priority should be given to the following methods of analysis:

those adopted by the OIV and published in the OIV *Compendium of International Methods of Wine and Must Analysis*;

1. those adopted by the ISO;
2. those adopted by the other ~~standardisation organisations~~;
3. those developed by other bodies.

Commenté [LG8]: Suggest mentioning Codex explicitly.

~~C. The various levels of certificates of analysis according to the desired objective~~

~~Three levels of determination are proposed according to the desired objective, all of which describe the analytical characteristics of the product:~~

1. ~~The Certificate of Analysis no. 1~~ lists the essential analytical parameters that make it possible to satisfactorily ensure that the product characteristics are compliant with the definitions and oenological practices of the OIV. ~~Analysis report no. 1~~ The analysis report 1 should serve as a basis for trade or commercial transactions. It should not be used as a condition for import/export.
2. ~~Certificate no. 2, intended to provide additional traceability, lists additional optional parameters that make it possible to satisfactorily ensure the quality of the products in question.~~
~~Determinations other than those anticipated in Certificates no. 1 and no. 2 can be required within a contractual framework.~~
3. ~~Certificate no. 3 contains specific determinations that are only carried out on an exceptional or special basis.~~

Commenté [LG9]: FIVS believes that certificates 2 and 3 are not warranted. The Codex guidelines recommend that “official certificates should be required only where attestation and essential information are necessary to ensure that food safety and/or fair practices in the food trade requirements are met, and that importing countries should consider the need to provide flexibility to allow such assurances to be provided by alternative means” (CAC/GL 38-2001).



~~When public health is involved, other determinations can be required either by the public authorities, or by all interested parties when serious doubts arise in the industry or among consumers.~~

D.C. Analytical parameters recommended for certificates of analysis

Parameters included in Certificate of analysis no. 1

- Density at 20 °C
- Alcoholic content at 20 °C
- Sum of Glucose and Fructose (g/L)
- Total sulfur dioxide (mg/L)
- Total acidity (mEq/L) or titratable acidity
- Volatile acidity (mEq/L) or acetic acid (mg/L)
- pH
- Over-pressure measurement of carbon dioxide in sparkling wines
- Saccharose in sparkling wines (g/L)



Résolution Et5/Resolution Et5/ Resolución Et5/ Risoluzione Et5/ Resolution Et5/ Резолюция Et5:

Référence/ Reference/ Referencia/ Riferimento/ Referenz / Ссылка:

OENO-TECHNO 14-540

Titre/ Title/ Titolo/ Titolo/ Titel / Название:

Specific oenological practices for beverages obtained by dealcoholisation of wine

Pays Membre/ Member State/ Estado Miembro/ Stato Membro/ Mitgliedstaat/ Страна-

FIVS (Observer)

Signataire / Signatory/ Signatario/ Firmatario/ Unterzeichner/ Подписавший:

Julie Hesketh-Laird

Commentaires / Comments / Comentarios / Commenti / Kommentare / Комментарии: **Agree with Amendments**

FIVS suggests increasing the limits of the use of DMDC (from 200 mg/l to 250 mg/l) in order to reinforce the microbiological stabilization, in line with the EU wine sector position.

TABLE 2: AUTHORISED OENOLOGICAL COMPOUNDS

	SUBSTANCE	ACTUAL LEGAL FRAMEWORK	CONDITIONS (AND LIMITS) OF USE PROPOSED	EXPLANATORY STATEMENTS
2	PRESERVATIVES and ANTIOXIDANTS			
2.6	Dimethyldicarbonate (DMDC) (E242)	Maximum use level: 200 mg/l	<ul style="list-style-type: none">• Only for dealcoholized wines (no for partially dealcoholized)• 250 mg/L	<ul style="list-style-type: none">• Due to the lack/reduced level of ethanol, it is necessary to reinforce the microbiological stabilization by increasing the limits set today.• Could be based on the EU Regulation 1333/2008 on food additives category 14.2.2. for the dealcoholised products and fixed at 250 mg/L



Résolution Et5/Resolution Et5/ Resolución Et5/ Risoluzione Et5/ Resolution Et5/ Резолюция Et5:

Référence/ Reference/ Referencia/ Riferimento/ Referenz / Ссылка:

OENO-TECHNO 14-544

Titre/ Title/ Titolo/ Titolo/ Titel / Название:

Treatment with polydimethylsiloxane - update of the international code of oenological practices

Pays Membre/ Member State/ Estado Miembro/ Stato Membro/ Mitgliedstaat/ Страна-

FIVS (Observer)

Signataire / Signatory/ Signatario/ Firmatario/ Unterzeichner/ Подписавший:

Julie Hesketh-Laird

Commentaires / Comments / Comentarios / Commenti / Kommentare / Комментарии: Abstention



Résolution Et5/Resolution Et5/ Resolución Et5/ Risoluzione Et5/ Resolution Et5/ Резолюция Et5:

Référence/ Reference/ Referencia/ Riferimento/ Referenz / Ссылка:

OENO-TECHNO 20-671A

Titre/ Title/ Titolo/ Titolo/ Titel / Название:

Revision of the OIV Standard for international wine and spirituous beverages of vitivinicultural origin competitions

Pays Membre/ Member State/ Estado Miembro/ Stato Membro/ Mitgliedstaat/ Страна-FIVS (Observer)

Signataire / Signatory/ Signatario/ Firmatario/ Unterzeichner/ Подписавший:

Julie Hesketh-Laird

Commentaires / Comments / Comentarios / Commenti / Kommentare / Комментарии: Agree with Amendments

The requirement that judges/jurors shall not consume (swallow) samples should be addressed, perhaps in the "Discipline" portion of Article 9, which addresses judges.

In Article 9, section 2, it limits judges/jurors to tasting no more than 45 samples per day. Historically, competitions with experienced and competent judges have been shown as being effective in judging 100 samples per day, provided that no judge ever swallows "even tiny sips" of any sample (as noted above). The numerical sample limit in this resolution should be re-evaluated with this in mind.



Résolution Et5/Resolution Et5/ Resolución Et5/ Risoluzione Et5/ Resolution Et5/ Резолюция Et5:

Référence/ Reference/ Referencia/ Riferimento/ Referenz / Ссылка:

VITI-ENVIRO 20-680

Titre/ Title/ Título/ Titolo/ Titel / Название:

OIV definition and recommendations for agroecology in vitivincultural sector

Pays Membre/ Member State/ Estado Miembro/ Stato Membro/ Mitgliedstaat/ Страна-

FIVS (Observer)

Signataire / Signatory/ Signatario/ Firmatario/ Unterzeichner/ Подписавший:

Julie Hesketh-Laird

Commentaires / Comments / Comentarios / Commenti / Kommentare / Комментарии: Abstention



Résolution Et5/Resolution Et5/ Resolución Et5/ Risoluzione Et5/ Resolution Et5/ Резолюция Et5:

Référence/ Reference/ Referencia/ Riferimento/ Referenz / Ссылка:

VITI-SCRAISIN 22-714

Titre/ Title/ Titolo/ Titolo/ Titel / Название:

OIV guidelines for the production of Organic Table Grape

Pays Membre/ Member State/ Estado Miembro/ Stato Membro/ Mitgliedstaat/ Страна-

FIVS (Observer)

Signataire / Signatory/ Signatario/ Firmatario/ Unterzeichner/ Подписавший:

Julie Hesketh-Laird

Commentaires / Comments / Comentarios / Commenti / Kommentare / Комментарии: Abstention



Résolution Et5/Resolution Et5/ Resolución Et5/ Risoluzione Et5/ Resolution Et5/ Резолюция Et5:

Référence/ Reference/ Referencia/ Riferimento/ Referenz / Ссылка:

VITI-SUSTAIN 22-716

Titre/ Title/ Título/ Titolo/ Titel / Название:

OIV DEFINITION AND RECOMMENDATIONS ABOUT THE IMPORTANCE OF MOUNTAIN AND STEEP-SLOPE VITICULTURE IN THE VITIVINICULTURAL SECTOR

**Pays Membre/ Member State/ Estado Miembro/ Stato Membro/ Mitgliedstaat/ Страна-
FIVS (Observer)**

Signataire / Signatory/ Signatario/ Firmatario/ Unterzeichner/ Подписавший:

Julie Hesketh-Laird

Commentaires / Comments / Comentarios / Commenti / Kommentare / Комментарии: Abstention