

Section 10 Permitted Ingredients for Processed Foods

10.0 Contents Page

This Section relates to the use of processing aids, non-agricultural ingredients and non-organic ingredients in organic products, including the definitions and other EC Regulations referred to in the text.

Section	Contents	Page
10.1	Organic Food Product Composition – Overview	2
10.2	Permitted Ingredients and Processing Aids	2
10.3	Permitted Ingredients of Non-Agricultural Origin	5

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10.1 Organic Food Composition – Overview

10.1.01	<p>In the organic sector, food ingredients are defined as agricultural or non-agricultural, additives or processing aids.</p> <p>Agricultural ingredients are animal or vegetable, i.e. they have been grown or raised. Only agricultural ingredients can be designated 'organic'. They include cereals, meat, poultry, eggs, vegetables, fruits, oils (from oilseeds), herbs and spices.</p> <p>When making organic products, it is preferred that 100% of the agricultural ingredients are organic but at least 95% must be. The remaining 5% can only be from the list of approved non-organic agricultural products in Section 10.3.04.</p> <p>Note 1 - In rare situations, a derogation may be given by Defra, where a particular ingredient is not available in organic form. See Section 10.2.10.</p> <p>Note 2 - There is also a class of products containing 0-94% organic ingredients. They cannot be labelled 'organic' but can be labelled as containing a specified percentage of organic ingredients. See Section 4.2.02.</p> <p>Non-agricultural ingredients include water and minerals such as salt. Non-agricultural ingredients can be used in any quantity, but must be from the approved list in Sections 10.3.01-10.3.03.</p> <p>Additives can be used as required but must be from the approved list in Section 10.3.01.</p> <p>Processing aids can be used as required but must be from the approved list in Section 10.3.02. Processing aids perform a function during the manufacture of the product but they do not have a function in the finished product.</p> <p>Genetic modification – no genetically modified organisms or products derived from them may be used in organic products.</p>
10.1.02	<p>Multiple Ingredient Product Specification sheets. Recipes should be written on a Multiple Ingredient Product Sheet (MIPS) (OF&G Record Sheet 42). No organic product will be licensed until the MIPS and labels have been approved by OF&G.</p>
10.1.03	<p>Notification of Changes to Product Composition. The responsible person for the operator must notify OF&G of any changes to the site, procedures, composition of the product or labelling before products produced from these changes are placed on the market. It is best to consult OF&G when changes are first contemplated to allow for any necessary inspection.</p>
10.1.04	<p>Statutory Legislation. In certain products, UK law requires that additives be used (e.g. enrichment agents for bread and flour, addition of vitamins A and D in margarine). Statutory legislation always overrides the organic regulations. See Section 10.3.03.</p>

10.2 Permitted Ingredients and Processing Aids

General Principles

10.2.01	<p>Section 10.3 lists the ingredients and processing aids that may be used in the preparation of foodstuffs composed essentially of one or more ingredients of plant origin, with the exception of wines.</p>
10.2.02	<p>The raw materials of agricultural origin from which the product is prepared must be produced to the organic standards by approved producers holding a valid organic certificate of registration.</p>
10.2.03	<p>A processed product may only be sold as organic if it complies with the relevant labelling requirements in Section 4 of this Manual and has been certified as organic by OF&G.</p>

Ingredients of Non-Agricultural Origin - Additives and Processing Aids

10.2.04	<p>(Article 19 (834/2007))</p> <p>Only additives, processing aids, flavourings, water, salt, preparations of micro-organisms or enzymes, minerals, trace elements, vitamins, as well as amino acids and other micronutrients in food-stuffs for particular nutritional uses may be used, and only in so far as they have been authorised for use in organic production in accordance with Section 10.2.13.</p> <p>Non-organic agricultural ingredients may be used only if they have been authorised for use in organic production in accordance with Section 10.2.13 or have been provisionally authorised by a Member State.</p>
10.2.05	<p>(Article 27 (1) (889/2008))</p> <p>For the purpose of Article 19(2)(b) of Regulation (EC) No 834/2007, only the following substances can be used in the processing of organic food, with the exception of products of the wine sector, for which the provisions of section 11.16 shall apply:</p> <ul style="list-style-type: none"> (a) Substances listed in Annex VIII of EC 889/2008 (See Section 10.3 of this Manual); (b) Preparations of micro-organisms and enzymes normally used in food processing; (c) Substances, and products as defined in Articles 1(2)(b)(i) and 1(2)(c) of Council Directive 88/388/EEC (14) labelled as natural flavouring substances or natural flavouring preparations, according to Articles 9(1)(d) and (2) of that Directive; (d) Colours for stamping meat and eggshells in accordance with, respectively, Article 2(8) and Article 2(9) of European Parliament and Council Directive 94/36/EC (15); (e) Drinking water and salt (with sodium chloride or potassium chloride as basic components) generally used in food processing; (f) Minerals (trace elements included), vitamins, amino acids, and micronutrients, only authorised as long as their use is legally required in the foodstuffs in which they are incorporated.
10.2.06	<p>(Article 27 (2) (889/2008))</p> <p>For the purpose of the calculation referred to in 4.2.01:</p> <ul style="list-style-type: none"> (a) Food additives listed in Annex VIII and marked with an asterisk in the column of the additive code number, shall be calculated as ingredients of agricultural origin (See Section 10.3 of this Manual); (b) Preparations and substances referred to in paragraph (1) (b), (c), (d), (e) and (f) of this Article and substances not marked with an asterisk in the column of the additive code number shall not be calculated as ingredients of agricultural origin. (See Section 10.3 of this Manual).
10.2.07	<p>(Article 27 (3) (889/2008))</p> <p>The use of the following substances listed in Sections 10.3.01-10.3.03 shall be subject to an on-going review:</p> <ul style="list-style-type: none"> (a) Sodium nitrite and potassium nitrate in Section A (see Section 10.3.01) with a view to withdrawing these additives; (b) Sulphur dioxide and potassium metabisulphite in Section A (see Section 10.3.01); (c) Hydrochloric acid in Section B for the processing of Gouda, Edam and Maasdammer cheeses, Boerenkaas, Friese, and Leidse Nagelkaas.

10.2.08	<p>(Article 27 (4) (889/2008))</p> <p>For the traditional decorative colouring of the shell of boiled eggs produced with the intention to place them on the market at a given period of the year, the competent authority may authorise for the period referred to above, the use of natural colours and natural coating substances. The authorisation may comprise synthetic forms of iron oxides and iron hydroxides until 31 December 2013. Authorisations shall be notified to the Commission and the Member States.</p>
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Non-Organic Ingredients

10.2.09	<p><i>In certain cases non-organically produced agricultural ingredients may be used providing:</i></p> <ul style="list-style-type: none"> (i) <i>They appear on the list given at Section 10.3.04</i> (ii) <i>They do not exceed 5% of the agricultural ingredients of a product with > 95% organic agricultural ingredients</i>
10.2.10	<p><i>Provision for authorisation to use non-organically produced agricultural ingredients may be granted by Defra where an ingredient of agricultural origin does not appear on the lists of ingredients in Section 10.3 (See Section 10.2.10).</i></p>

Procedure for gaining authorisation for use of Non-Organic Agricultural Ingredients

10.2.11	<p>(Article 29 (1) (889/2008))</p> <p>Where an ingredient of agricultural origin is not included in 10.3.04, that ingredient may only be used under the following conditions:</p> <ul style="list-style-type: none"> (a) The operator has notified to the competent authority of the Member State all the requisite evidence showing that the ingredient concerned is not produced in sufficient quantity in the Community in accordance with the organic production rules or cannot be imported from third countries; (b) The competent authority of the Member State has provisionally authorised the use for a maximum period of 12 months after having verified that the operator has undertaken the necessary contacts with suppliers in the Community to ensure himself of the unavailability of the ingredients concerned with the required quality requirements; (c) No decision has been taken, in accordance with the provisions of paragraphs 3 or 4 that a granted authorisation with regard to the ingredient concerned shall be withdrawn. <p>The Member State may prolong the authorisation provided for in point (b) a maximum of 3 times for 12 months each.</p>
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Calculation of Percentages of Ingredients

10.2.12	<p><i>As a general guide, the proportions of ingredients are calculated as they are weighed into the 'mixing bowl'. Dehydrated ingredients, which are to be rehydrated, must be weighed after rehydration.</i></p>
10.2.13	<p>(Article 19 (2) (834/2007)):</p> <ul style="list-style-type: none"> (a) The product shall be produced mainly from ingredients of agricultural origin; in order to determine whether a product is produced mainly from ingredients of agricultural origin added water and cooking salt shall not be taken into account; (b) only additives, processing aids, flavourings, water, salt, preparations of micro-organisms and enzymes, minerals, micronutrients in foodstuffs for particular nutritional uses trace elements, vitamins, as well as amino acids and other may be used, and only in so far as they have been authorised for use in organic production in accordance with 11.1.07;

10.2.13 cont.	<p>(c) non-organic agricultural ingredients may be used only if they have been authorised for use in organic production in accordance with 11.1.07 or have been provisionally authorised by a Member State;</p> <p>(d) An organic ingredient shall not be present together with the same ingredient in non-organic form or an ingredient in conversion;</p> <p>(e) Food produced from in-conversion crops shall contain only one crop ingredient of agricultural origin.</p>
10.2.14	<p>(Article 21 (834/2007))</p> <p>Ingredients of agricultural origin are to be found in nature and may have undergone only mechanical, physical, biological, enzymatic or microbial processes, except where such products and substances from such sources are not available in sufficient quantities or qualities on the market.</p>
10.2.15	<p>(Article 27 (2) (889/2008))</p> <p>For the purpose of the calculation referred to in 4.2.01:</p> <p>(a) Food additives listed in Annex VIII and marked with an asterisk in the column of the additive code number, shall be calculated as ingredients of agricultural origin (See Section 10.3 of this Manual);</p> <p>(b) Preparations and substances referred to in 10.2.05 and substances not marked with an asterisk in the column of the additive code number shall not be calculated as ingredients of agricultural origin. (See Section 10.3 of this Manual).</p>
10.2.16	<p>(Article 19 (3) (834/2007))</p> <p>Substances and techniques that reconstitute properties that are lost in the processing and storage of organic food, that correct the results of negligence in the processing of these products or that otherwise may be misleading as to the true nature of these products shall not be used.</p>

10.3 Permitted Ingredients of Non-Agricultural Origin

Food Additives

10.3.01	(Annex VIII, Section A (889/2008))	
	The following food additives, including carriers are permitted. This is a positive list. Products not listed must not be used. Additional restrictions may apply under the Partnership Programme.	
	*NB - Food additives marked with an asterisk in the column of the code number, shall be calculated as ingredients of agricultural origin.	
	Name	Specific conditions
E 153 Vegetable Carbon	Ashy goat cheese; Morbier cheese	
E 160b* Annatto, Bixin, Norbixin	Red Leicester cheese Double Gloucester cheese Cheddar Mimolette cheese	
E 170 Calcium carbonates	Shall not be used for colouring or calcium enrichment of products	

10.3.01 cont.	Name	Specific conditions
	E 220 Sulphur dioxide	In fruit wines (*) without added sugar (including cider and perry) or in mead: 50 mg (**)
	Or E 224 Potassium metabisulphite	For cider and perry prepared with addition of sugars or juice concentrate after fermentation: 100 mg (**) (* In this context, 'fruit wine' is defined as wine made from fruits other than grapes (**) Maximum levels available from all sources, expressed as SO ₂ in mg/l
	E 250 Sodium nitrite	For meat products ⁽¹⁾
	or E 252 Potassium nitrate	For E 250: indicative ingoing amount expressed as NaNO ₂ : 80 mg/kg For E 252: indicative ingoing amount expressed as NaNO ₃ : 80 mg/kg For E 250: maximum residual amount expressed as NaNO ₂ : 50 mg/kg For E 252: maximum residual amount expressed as NaNO ₃ : 50 mg/kg
	E 270 Lactic acid	No conditions
	E 290 Carbon dioxide	No conditions
	E 296 Malic acid	No conditions
	E 300 Ascorbic acid	Meat Products ⁽²⁾
	E 301 Sodium ascorbate	Meat products ⁽²⁾ in connection with nitrates/nitrites
	E 306* Tocopherol-rich extract	Anti-oxidant for fats and oils
	E 322* Lecithins	Milk Products ⁽²⁾
	E 325 Sodium Lactate	Milk-based and meat products
	E 330 Citric acid	No conditions
	E 331 Sodium citrates	No conditions
	E 333 Calcium citrates	No conditions
	E 334 Tartaric acid	No conditions
	E 335 Sodium tartrates	No conditions
	E 336 Potassium tartrates	No conditions
	E 341(i) Mono calcium phosphate	Raising agent for self-raising flour
	E 392 Extracts of Rosemary	Only when derived from organic production
	E 400 Alginic acid	Milk-based products ⁽²⁾
	E 401 Sodium alginate	Milk-based products ⁽²⁾
	E 402 Potassium alginate	Milk-based products ⁽²⁾
	E 406 Agar	Milk-based and meat products ⁽²⁾
	E 407 Carrageenan	Milk-based products ⁽²⁾
	E 410* Locust bean gum	No conditions
	E 412* Guar gum	No conditions
	E 414* Arabic gum	No conditions
	E 415 Xanthan gum	No conditions

10.3.01 cont.	Name	Specific conditions
	E 422 Glycerol	For plant extracts
	E 440(i)* Pectin	Milk-based products ⁽²⁾
	E 464 Hydroxypropyl methyl cellulose	Encapsulation material for capsules
	E 500 Sodium carbonates	'Dulce de leche' ⁽³⁾ and soured-cream butter and sour milk cheese ⁽²⁾
	E 501 Potassium carbonates	No conditions
	E 503 Ammonium carbonates	No conditions
	E 504 Magnesium carbonates	No conditions
	E 509 Calcium chloride	Milk coagulation
	E 516 Calcium sulphate	Carrier
	E 524 Sodium hydroxide	Surface treatment of Läugeteig bread
	E 551 Silicon dioxide	Anti-caking agent for herbs and spices
	E 553b Talc	Coating agent for meat products
	E 938 Argon	No conditions
	E 939 Helium	No conditions
E 941 Nitrogen	No conditions	
E 948 Oxygen	No conditions	
<p>⁽¹⁾ This additive can only be used, if it has been demonstrated to the satisfaction of the competent authority that no technological alternative, giving the same guarantees and/or allowing to maintain the specific features of the product, is available.</p> <p>⁽²⁾ The restriction concerns only animal products.</p> <p>⁽³⁾ 'Dulce de leche' or 'Confiture de lait' refers to a soft, luscious, brown cream, made of sweetened, thickened milk.</p>		

Permitted Processing Aids and Other Products

10.3.02	(Annex VIII Section B (889/2008)) The following products are permitted as processing aids: NB – This is a positive list. Products not listed must not be used. Additional restrictions may apply under the Partnership Programme.	
	Name	Specific conditions
	Water	Drinking water within the meaning of Council Directive 98/83/EC
	Calcium chloride	Coagulation agent
	Calcium carbonate	No conditions
	Calcium hydroxide	No conditions
	Calcium sulphate	Coagulation agent
	Magnesium chloride (nigari)	Coagulation agent
	Potassium carbonate	Drying of grapes
	Sodium carbonate	Sugar(s) production
	Lactic Acid	For the regulation of the pH of the brine bath in cheese production ⁽¹⁾

10.3.02 cont.	Name	Specific conditions
	Citric acid	For the regulation of the pH of the brine bath in cheese production ⁽¹⁾ Oil production and hydrolysis of starch ⁽²⁾
	Sodium hydroxide	Sugar(s) production, oil production from rape seed (Brassica spp)
	Sulphuric acid	Gelatine production ⁽¹⁾ Sugar(s) production ⁽²⁾
	Hydrochloric acid	Gelatine production For the regulation of the pH of the brine bath in the processing of Gouda, Edam and Maasdammer cheeses, Boerenkaas, Friese and Leidse Nagelkaas
	Ammonium hydroxide	Gelatine production
	Hydrogen peroxide	Gelatine production
	Carbon dioxide	No conditions
	Nitrogen	No conditions
	Ethanol	Solvent
	Tannic acid	Filtration aid
	Egg white albumen	No conditions
	Casein	No conditions
	Gelatin	No conditions
	Isinglass	No conditions
	Vegetable oils	Greasing, releasing or anti-foaming agent
	Silicon dioxide gel or colloidal solution	No conditions
	Activated carbon	No conditions
	Talc	In compliance with the specific purity criteria for food additive E 553b
	Bentonite	Sticking agent for mead ⁽¹⁾ In compliance with the specific purity criteria for food additive E 558
	Kaolin	Propolis ⁽¹⁾ In compliance with the specific purity criteria for food additive E 559
	Cellulose	Gelatine production ⁽¹⁾
	Diatomaceous earth	Gelatine production ⁽¹⁾
	Perlite	Gelatine production ⁽¹⁾
	Hazelnut shells	No conditions
	Rice meal	No conditions
	Beeswax	Releasing agent
	Carnauba wax	Releasing agent
	⁽¹⁾ The restriction concerns only animal products	
	⁽²⁾ The restriction concerns only plant products	

Other Permitted Substances

10.3.03	Name	Specific conditions
	Some of the products below are authorised because there is a statutory requirement for their use. <i>NB – This is a positive list. Products not listed must not be used. Restrictions may apply under the Partnership Programme.</i>	
	Flavourings	You may use natural flavouring substances and natural flavouring preparations only if: <ul style="list-style-type: none"> • they are natural flavours as defined in Regulation 88/388/EEC • they are non GM For each non-organic flavour you must submit an annual GMO statement from your supplier
	Colours for stamping meat and eggshells	You may use colours only if they comply with Article 2(8) and Article 2(9) of European Parliament and Council Directive 94/36/EC
	Salt	Salt with sodium chloride or potassium chloride as basic components as generally used in food processing
	Micro-organism Preparations	Any preparations of micro-organisms normally used in food processing, with the exception of micro-organisms genetically modified in the meaning of Article 2(2) of Directive 90/220/EEC
	Iron Thiamine (Vitamin B1) Nicotinic acid (Vitamin B3)	Enrichment Agents for Bread and Flour May be used for flour (other than wholemeal) within the limits specified in the Bread and Flour Regulations (1998) and they may be added in an inert carrier of calcium sulphate
	Vitamin A (retinol) Vitamin D (calciferol)	Enrichment Agents for Margarine May be used within the limits specified in the Spreadable Fats (Marketing Standards) Regulations (1999)
	Coatings for Cheese	Grease-proof and parchment wrappings for cheese Synthetic cheese coating without fungicides

Ingredients of Agricultural Origin that have not been Organically Produced

(Annex IX (889/2008))

Ingredients of agricultural origin that have not been produced organically referred to in 10.2.09.*NB – This is a positive list. Non-organic ingredients not listed must not be used.*

10.3.04	<p>1. Unprocessed Vegetable Products as well as products derived therefrom by processes:</p> <p>(i) Edible fruits, nuts and seeds</p> <ul style="list-style-type: none"> • Acorns <i>Quercus Spp.</i> • Cola Nuts <i>Cola acuminata</i> • Gooseberries <i>Ribes uva-crispa</i> • Maracujas (passion fruit) <i>Passiflora edulis</i> • Raspberries (dried) <i>Rubus idaeus</i> • Redcurrants (dried) <i>Ribes rubrum</i>
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10.3.04 cont.	<p>(ii) Edible spices and herbs</p> <ul style="list-style-type: none"> • Pepper (Peruvian) <i>Schinus molle L.</i> • Horseradish seeds <i>Amoracia rusticana</i> • Lesser galanga <i>Alpina officinarum</i> • Safflower flowers <i>Carthamus tinctorius</i> • Watercress herb <i>Nasturtium officinale</i>
	<p>(iii) Miscellaneous</p> <p>Algae, including seaweed, permitted in non-organic foodstuffs preparation</p>
	<p>2. Vegetable Products:</p> <p>(i) Fats and oils, whether or not refined, but not chemically modified, derived from plants OTHER than:</p> <ul style="list-style-type: none"> • Cocoa <i>Theobroma cacao</i> • Coconut <i>Cocos nucifera</i> • Olive <i>Olea europaea</i> • Sunflower <i>Helianthus annuus</i> • Palm <i>Elaeis guineensis</i> • Rape <i>Brassica napus, rapa</i> • Safflower <i>Carthamus tinctorius</i> • Sesame <i>Sesamum indicum</i> • Soya <i>Glycine max</i> <p>(ii) The following sugars, starches and other products from cereals and tubers:</p> <ul style="list-style-type: none"> • Fructose • Rice paper • Unleavened bread paper • Starch from rice and waxy maize, not chemically modified <p>(iii) Miscellaneous</p> <ul style="list-style-type: none"> • Pea protein <i>Pisum spp.</i> • Rum - only obtained from cane sugar juice <p>Kirsch prepared on the basis of fruits and flavourings as referred to in Section 10.2.06 of this Manual.</p>
	<p>3. Animal Products</p> <ul style="list-style-type: none"> • Aquatic organisms, not originating from aquaculture, and permitted in non- organic foodstuffs preparation • Gelatin • Whey powder 'herasuola' • Casings

10.3.05	(Annex VIIIa (889/2008)) Products and substances authorised for use or addition in organic products of the wine sector referred to in 11.16.03 to 11.16.05: NB – This is a positive list. Products not listed must not be used. Additional restrictions may apply under the Partnership Programme.		
	Type of treatment in accordance with Annex 1 A to Regulation (EC) No 606/2009	Name of products or substances	Specific conditions, restriction within the limits and conditions set out in Regulation (EC) No 1234/2007 and Regulation (EC) No 606/2009
	Point 1: Use for aeration or oxygenation	<ul style="list-style-type: none"> Air Gaseous oxygen 	
	Point 3: Centrifuging and filtration	<ul style="list-style-type: none"> Perlite Cellulose Diatomeceous earth 	Use only as an inert filtering agent
	Point 4: Use in order to create an inert atmosphere and to handle the product shielded from the air	<ul style="list-style-type: none"> Nitrogen Carbon dioxide Argon 	
	Point 5, 15 and 21: Use	<ul style="list-style-type: none"> Yeast (1) 	
	Point 6: Use	<ul style="list-style-type: none"> Di-ammonium phosphate Thiamine hydrochloride 	
	Point 7: Use	<ul style="list-style-type: none"> Sulphur dioxide Potassium bisulphite or potassium metabisulphite 	<p>(a) The maximum sulphur dioxide content shall not exceed 100 milligrammes per litre for red wines as referred to in point 1(a) of Part A of Annex IB to regulation (EC) No 606/2009 and with a residual sugar level lower than 2 grams per litre;</p> <p>(b) The maximum sulphur dioxide content shall not exceed 150 milligrammes per litre for white and rose wines as referred to in point 1(b) of Part A of Annex IB to Regulation (EC) No 606/2009 and with a residual sugar level lower than 2 grams per litre;</p> <p>(c) For all other wines, the maximum sulphur dioxide content applied in accordance with Annex IB to Regulation (EC) No 606/2009 on 1 August 2010, shall be reduced by 30 milligrammes per litre.</p>
	Point 9: Use	<ul style="list-style-type: none"> Charcoal for oenological use 	

10.3.05 cont.	Type of treatment in accordance with Annex 1 A to Regulation (EC) No 606/2009	Name of products or substances	Specific conditions, restriction within the limits and conditions set out in Regulation (EC) No 1234/2007 and Regulation (EC) No 606/2009
	Point 10: Clarification	<ul style="list-style-type: none"> • Edible gelatine (2) • Plant proteins from wheat or peas (2) • Isinglass • Egg white albumin(2) • Tannins (2) 	
	Point 12: Use for acidification purposes	<ul style="list-style-type: none"> • Casein • Potassium caseinate • Silicon dioxide • Bentonite • Pectolytic enzymes 	
	Point 13: Use for deacidification purposes	<ul style="list-style-type: none"> • Lactic acid • L(+)Tartaric acid 	
	Point 14: Addition	<ul style="list-style-type: none"> • L(+)Tartaric acid • Calcium carbonate • Neutral potassium tartrate • Potassium bicarbonate 	
	Point 17: Use	<ul style="list-style-type: none"> • Aleppo pine resin 	
	Point 19: Addition	<ul style="list-style-type: none"> • Lactic bacteria 	
	Point 22: Use for bubbling	<ul style="list-style-type: none"> • L-Ascorbic acid 	
	Point 23: Addition	<ul style="list-style-type: none"> • Nitrogen 	
	Point 24: Addition of wine for stabilisation purposes	<ul style="list-style-type: none"> • Carbon dioxide 	
	Point 25: Addition	<ul style="list-style-type: none"> • Citric acid 	
	Point 27: Addition	<ul style="list-style-type: none"> • Tannins (2) 	
		<ul style="list-style-type: none"> • Meta-tartaric acid 	

10.3.05 cont	Type of treatment in accordance with Annex 1 A to Regulation (EC) No 606/2009	Name of products or substances	Specific conditions, restriction within the limits and conditions set out in Regulation (EC) No 1234/2007 and Regulation (EC) No 606/2009
	Point 28: Use	<ul style="list-style-type: none"> • Acacia gum (2) (= gum Arabic) 	
	Point 30: use	<ul style="list-style-type: none"> • Potassium bitartrate 	
	Point 31: Use	<ul style="list-style-type: none"> • Cupric citrate 	
	Point 31: Use	<ul style="list-style-type: none"> • Copper sulphate 	Authorised until 31 July 2015
	Point 38: Use	<ul style="list-style-type: none"> • Oak chips 	
	Point 39: Use	<ul style="list-style-type: none"> • Potassium alginate 	
	Type of treatment in accordance with Annex III, point A(2)(b) to Regulation (EC) No 606/2009	<ul style="list-style-type: none"> • Calcium sulphate 	Only for “vino generoso” or “vino generoso de licor”
⁽¹⁾ For the individual yeast strains: if available, derived from organic raw material. ⁽²⁾ Derived from organic raw material if available.			