

- Regulation (EU) 2018/848 and
 - NOP-Final Rule and Organic JAS for
- 依照(EU) 2018/848, NOP-Final Rule, 日本 JAS
葡萄酒检查方案附件 (B1)
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The purpose of this annex is to describe the details of prohibited processes and substances in wine production to make it clear for auditors and certification staff, which conditions must be observed by wine processors.

本附件明确了葡萄酒生产过程中中禁止采用的工艺与物质，以便审核和认证人员清楚掌握葡萄酒生产商必须遵守的规范。

1. Practices / processes 操作规范/加工工艺

1.1. Prohibited oenological practices 禁止采用的酿酒工艺

- Partial concentration due to cold 低温部分浓缩
- Partial dealcoholisation 部分脱醇处理
- Desulphurisation through physical processes 通过物理方法脱硫
- Treatment by electrodialysis 电渗析处理
- Treatment with cation exchangers 阳离子交换剂处理

1.2. Authorised oenological processes 可采用的酿酒工艺

- Thermal treatments (only up to 75 °C; also for e.g. mash heating!)
热处理（温度不得超过 75° C；包括醪液加热等用途）
- Centrifugation and filtration with or without inert filter aids (pore size not less than 0.2 micrometres)
离心与过滤（可使用或不使用惰性助滤剂，滤膜孔径不得小于 0.2 微米）

2. Substances authorised according to Annex V Part D of Regulation (EU) 2021/1165

欧盟法规(EU) 2021/1165 附件 V 第 D 部分规定可使用的物质

- Air 空气
- Gaseous oxygen 氧气（气态）
- Nitrogen 氮气
- Carbon dioxide 二氧化碳
- Argon (must not used for bubbling) 氩气（禁止用于鼓泡工艺）
- Pieces of oak wood 橡木块
- Tartaric acid (L(+)-) 酒石酸（L(+)-型）
- Lactic acid 乳酸
- Potassium L(+)-tartrate 酒石酸钾（L(+)-型）
- Potassium bicarbonate 碳酸氢钾
- Calcium carbonate 碳酸钙
- Calcium sulphate: only for vino generoso, Spain) 硫酸钙：仅限西班牙产加强型葡萄酒使用
- Sulphur dioxide 二氧化硫
- Potassium bisulphite 亚硫酸氢钾
- Potassium metabisulphite 焦亚硫酸钾
- L-ascorbic acid L-抗坏血酸
- Oenological charcoal (activated charcoal) 酿酒活性炭（或葡萄酒加工用活性炭）
- Diammonium hydrogen phosphate 磷酸氢二铵

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- Thiamine hydrochloride 盐酸硫胺素
- Yeast autolysates 酵母自溶物
- Yeast bark 酵母细胞壁
- inactivated yeast 灭活酵母
- Edible gelatine² 食用明胶²
- Plant proteins (wheat, peas, potato)² 植物蛋白（小麦、豌豆、马铃薯来源）²
- Hausen bubble² 鱼鳔胶²
- Casein² 酪蛋白²
- Potassium caseinate 酪蛋白酸钾
- Protein (albumin)² 蛋白（白蛋白）²
- Bentonite 膨润土
- Silicon dioxide (silica sol) 二氧化硅（硅溶胶）
- Tannins² 单宁²
- Chitosan (from *Aspergillus niger*) 壳聚糖（黑曲霉来源）
- Yeast protein extracts² 酵母蛋白提取物²
- Potassium alginate 海藻酸钾
- Potassium bitartrate 酒石酸氢钾
- Citric acid 柠檬酸
- Metatartaric acid 偏酒石酸
- Gum arabic² 阿拉伯胶²
- Yeast mannoproteins 酵母甘露糖蛋白
- Pectinolyases³ 果胶裂解酶³
- Pectin methylesterase³ 果胶甲基酯酶³
- Polygalacturonase³ 多聚半乳糖醛酸酶³
- Hemicellulase³ 半纤维素酶³
- Cellulase³ 纤维素酶³
- Yeasts¹ 酵母¹
- Lactic acid bacteria 乳酸菌
- Copper citrate 柠檬酸铜
- Aleppo pine resin (only in Greece!) 阿勒颇松树脂（仅限希腊传统 Retsina 酒生产）
- Wine yeasts (only from organic production) 葡萄酒酵母（仅限有机生产的）

¹ For the individual yeast strains: if available, obtained from organic raw materials.

对于单个酵母菌株：如果可用，应从有机原料中获得。

² Additives and treatment agents must be of organic origin, if available

添加剂和处理剂必须是有机来源的，如果有的话

³ Only for oenological purposes during clarification

仅限用于葡萄酒酿造过程中的澄清目的

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The sulphite content is limited for wines from organic cultivation. The total sulphur dioxide content at the time of placing on the market for direct human consumption applies.

有机种植葡萄酒的亚硫酸盐含量需符合限定标准，具体以投放市场供人类直接消费时的二氧化硫总含量为准。

3. Wine categories and limit values: SO₂ + RZ (residual sugar)

依照(EU) (EU) 2021/1165 Anx. V Part D, based on Reg. (EU) 2019/934 Anx. I Part B

Wine category 葡萄酒类别	RZ (g/L) 残糖量 (克/升)	SO ₂ mg/L 二氧化硫限值: 毫克/升
Red Wine 红葡萄酒	< 2 g/L	100
	> 2 g/L and < 5 g/L	120
	≥ 5 g/L	170
White and rosé wine 白/桃红葡萄酒	< 2 g/L	150
	> 2 g/L and < 5 g/L	170
	≥ 5 g/L	220
Late harvest 晚收葡萄酒	≥ 5 g/L	270
Auslese 精选酒	≥ 5 g/L	320
Beerenauslese, TBA, Eiswein 逐粒精选酒, 贵腐酒, 冰酒	≥ 5 g/L	370
Liqueur wine 利口酒	< 5 g/L	120
	≥ 5 g/L	170
Quality sparkling wine 优质气泡酒	-	155
Other sparkling wines 其他气泡酒	-	205

=+RZ Residual sugar (fructose Glucose)

RZ (残糖量): 指残留糖分 (以果糖和葡萄糖计)。

Increase due to weather conditions if determined by the competent authority: 50 mg/l (40 mg/l for liqueur and sparkling wines)

如主管当局认定因天气条件需增加含量: 50 毫克/升 (利口酒及起泡酒为 40 毫克/升)

Annex to D-EN 09-007 Inspection Program Wine (B1)

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Flow chart wine processing 葡萄酒加工流程图

