



JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON FOOD ADDITIVES
Fifty-third Session

DISCUSSION PAPER ON THE USE OF FOOD ADDITIVES IN THE PRODUCTION OF WINE

(Prepared by Chile, the United States, and the European Union)

PROPOSAL OF REVISED NOTE

1. Chile as the author, and the United States and the European Union, as co-authors of the Discussion Paper, have prepared the following revised note to be applied to recommendations 2 through 6 of the document [CX/FA 23/53/17](#):

Revised note:

*“The maximum level of the additive in grape wine set as Good Manufacturing Practice must not result in (i) the modification of the natural and essential characteristics of the wine and (ii) a substantial change in the composition of the wine. **Some Codex Members further specify the use to be consistent with the Code of Oenological Practice of the International Organisation of Vine and Wine (OIV.)**”*

2. This revised note results from consensus amongst the author and the co-authors and is presented in this addendum to facilitate the discussions and advance the topic of the use of food additives in wine at CCFA53.

RECOMMENDATIONS FOR CCFA53

3. Codex Members and Observers are invited to consider:

- (i) the revised note to be applied to recommendations 2 through 6 of the document CX/FA 23/53/17.
- (ii) to support the advancement to Step 8 or 5/8 of the additives described in the document CX/FA 23/53/17 for final adoption.