

ANNEX

List of draft Resolutions at step 7 that will be voted in the OIV general Assembly of July 2019

| **Ref. Resolution** | **Step** | **Title** |
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| OENO-MICRO 16-594A | 7 | Elimination of wild microorganisms in grapes and musts by discontinuous high pressure processes (High Hydrostatic Pressure – HHP) |
| OENO-MICRO 17-611 | 7 | De-acidification by lactic acid bacteria |
| OENO-TECHNO 15-586 | 7 | OIV carboxymethylcellulose limit – update |
| OENO-TECHNO 17-612 | 7 | Update to the oenological practice on tannin addition in musts |
| OENO-TECHNO 17-613 | 7 | Update to the oenological practice on tannin addition in wines |
| OENO-TECHNO 17-616 | 7 | Extraction of phenolic and/or aromatic compounds in grapes using ultrasound |
| OENO-TECHNO 18-633 | 7 | Update to file 2.3.2. Fermentation activators: food cellulose (From step 3) |
| OENO-SPECIF 17-617 | 7 | Update of monograph on colloidal silicon dioxyde and relevant sheets of the international code of oenological practices |
| OENO-SPECIF 18-646 | 7 | Update to file E-COEI-1-POTBIS on potassium hydrogen sulfite |
| OENO-SPECIF 18-650 | 7 | Revision of file F-COEI-1-OEUALB Egg albumin – dry matter content and pH of egg albumins |
| OENO-SCMA 16-596 | 7 | Validation of analysis of phthalates in wines (OIV-OENO 477-2013) |
| OENO-SCMA 17-619 | 7 | Method for the determination of potassium polyaspartate in wine by high-performance liquid chromatography coupled with a fluorescence detector |
| OENO-SCMA 17-621 | 7 | Determination of acetic acid in wines by automated enzymatic method |
| OENO-SCMA 17-622 | 7 | Determination of d-gluconic acid in wines and musts by enzymatic method |
| OENO-SCMA 18-638 | 7 | Update of the limit of lead in wines (From step 3) |