

**Notice Calling for suggestions, views, comments etc from WTO- SPS Committee members within a period of 60 days on the draft notification related to additional additives/enzymes/processing aids for use in category 14.2 (Alcoholic Beverages including alcohol free and low alcoholic counterparts).**

**F.No. 1/Additives/Std/14.2Notification/FSSAI/2016.-** In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011,-

(A) in Table no. 14, for the food category system 14.2.3 against grape wine, in column (3), (4), (5) and (6) after the existing entries, the following entries shall respectively be inserted, namely :-

“Food Category system (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum level (5)	Note (6)
14.2.3	<b>Grape wine</b>	Malic Acid DL-	296	GMP	
		Ascorbic Acid L-	300	300 mg/kg	
		Citric Acid	330	1,000 mg/kg	
		Tartaric Acid L(+)	334	GMP	
		Lactic Acid	270	GMP	
		Gum Arabic (Acacia Gum)	414	300 mg/kg	
		Tannins	181	GMP	
		Metatartaric Acid	353	100 mg/kg	
		Caramel (plain)	150a	GMP	(allowed only for liqueur wines)
		Carboxymethyl-Cellulose	466	100 mg/kg	(For white and sparkling wines)
		Potassium Bicarbonate	501(ii)	GMP	
		Calcium carbonate	170(i)	GMP	

<b>“Food Category system (1)</b>	<b>Food Category Name (2)</b>	<b>Food Additive (3)</b>	<b>INS No. (4)</b>	<b>Recommended Maximum level (5)</b>	<b>Note (6)</b>
		Polyvinyl-Polypyrrolidone	1202	800 mg/kg	
		Nitrogen	941	GMP	
		Oxygen	948	GMP	
		Isoascorbic Acid (Erythorbic Acid)	315	250 mg/ml	
		Potassium-L(+)-Tartrate	336	GMP	
		Potassium D,L-Tartrate		GMP	
		Calcium Tartrate	354	GMP	
		Copper Sulphate (and Copper citrate)	519,	10mg/l	
		Gases(Argon)	938	GMP	
		Caramel II - Caustic Sulphite Process	150 b	GMP	
		Yeast Manno Proteins		GMP	
		Potassium Ferrocyanide	536	GMP	
		Urease		GMP	
		Silver chloride		10mg/l	
		Diammonium Diphosphate	342(ii)	300 mg/l	(for sparkling wines)
		Ammonium Sulfate	517	300 mg/l	(expressed as the salt) (for sparkling wines)

		Charcoal for oenological use (Oenological Carbon)		100 g/hl	
		Ammonium Bisulphite (ammonium hydrogen sulphite)	-	GMP	
		Thiamin Hydrochloride		GMP	
		Yeasts products coming from the degradation of yeasts (autolysats, cell skins, inerted cells).		GMP	
		Potassium bicarbonate (Potassium hydrogen carbonate)	501(ii)	GMP	
		Lactic Bacteria	-	GMP	The lactic acid bacteria must belong to the <i>Oenococcus</i> , <i>Leuconostoc</i> , <i>Lactobacillus</i> and <i>Pediococcus</i> genus and must be isolated from grapes, musts, wine or have been derived from these bacteria.
		Polyvinylpyrrolidone	1202	800 mg/l	
		Proteins from plant origin	-	GMP	The plant protein extracted from wheat ( <i>Triticum vulgare</i> ), peas ( <i>Pisum sativum</i> ), or potatoes ( <i>Solanum tuberosum</i> ). It is mainly made up of proteins and

					may contain, as minority constituents, carbohydrates (fibres, starch, sugars), fats and minerals. It is intended for human consumption. The plant protein matter is used for the fining of musts and wines.
		Casein	-	GMP	
		Potassium caesinate	-	GMP	
		Edible Gelatin	-	GMP	Subject to proper label declaration. These are processing aids.
		Isinglass (Fish Glue)		GMP	
		Egg white albumin		GMP	
		Silicon dioxide	551	GMP	
		Bentonite	558	GMP	
		Aluminium Silicate (Kaolin)	559	GMP	
		$\beta$ -Glucanases		GMP	
		Yeast Protein extract	-	GMP	The proteins of yeast protein extracts mainly come from the cytoplasm of <i>Saccharomyces</i> sp. yeast.
		Adsorbant Copolymer Treatment (PVI/PVP)		GMP	
		Microcrystalline cellulose	460 (i)	GMP	

		DL Tartaric Acid	-	GMP	
		Calcium alginate	404	GMP	(allowed only for sparkling and semi-sparkling wines obtained by fermentation in bottle).
		Potassium alginate	402	GMP	
		Yeasts	-	GMP	
		Calcium Phytate		GMP	
		Chitosan		GMP	
		Chitin-Glucan		GMP	
		Mixture of Mono- and Di- Glycerides of Oleic Acid		GMP.”	

(B) in Table no. 14, for the food category system 14.2.6 against Distilled spirituous beverages containing more than 15% alcohol, in column (3), (4), (5) and (6) after the existing entries, the following entries shall respectively be inserted, namely :-

“Food Category system (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum level (5)	Note (6)
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	Caramel II - Caustic Sulphite Process	150 b	GMP	
		Gold (colour)	175	GMP	
		Silver (colour)	174	GMP	
		Glycerol Esters Of Wood Resin	445(iii)	GMP	
		Alpha-Tocopherol	307	GMP	
		<b>RIBOFLAVINS</b>		GMP	
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>		100 /kg”	

(c) in Table no. 14, for the food category system 14.2.7 against Aromatized alcoholic beverages, in column (3), (4), (5) and (6) after the existing entries, the following entries shall respectively be inserted, namely :-

<b>“Food Category system (1)</b>	<b>Food Category Name (2)</b>	<b>Food Additive (3)</b>	<b>INS No. (4)</b>	<b>Recommended Maximum level (5)</b>	<b>Note (6)</b>
<b>14.2.7</b>	<b>Aromatized alcoholic beverages</b>	Phosphoric acid	338	1,000 mg/kg.”	