– Perlite;

– Potassium alginate;

– Potassium bisulphite = potassium hydrogen sulphite;

– Potato protein; and

– Yeast protein extracts.

SECTION C

Oenological practices for phase two referred to in paragraph 2 of Article 2.26

The oenological practices in the European Union for phase two referred to in paragraph 2 of Article 2.26 shall comprise the following:

– Ammonium bisulphite;

– Calcium carbonate + double calcium salt of L(+) tartaric and L(-) malic acids;

– Chitin-glucan derived from Aspergillus;

– Dimethyldicarbonate (DMDC);

– Metatartaric acid;

– Neutral potassium tartrate;

– Neutral salt of potassium DL tartaric acid; and

– Polyvinylimidazole-polyvinylpyrrolidone copolymers (PVI/PVP).

SECTION D

Oenological practices for phase three referred to in paragraph 2 of Article 2.27

The oenological practices in the European Union for phase three referred to in paragraph 2 of Article 2.27 shall comprise the following:

– Argon;

– Calcium phytate;

– Calcium tartrate;

– Copper sulphate;

– Kaolin (aluminium silicate);

– Malolactic fermentation activators;

– Potassium bicarbonate = potassium hydrogen carbonate = potassium acid carbonate;