



EU Wine Approval Application

► For your convenience, an E-form version of this document is available online at www.ccof.org

Complete this form to enroll in the CCOF EU Wine Equivalence Verification program.

You should enroll in this program if you produce wine that may be exported to the EU. Enrollment means that CCOF will review your wines to determine their eligibility for export to the EU.

Complete the Global Market Access program application. Attached

► Please review the CCOF Global Market Access program manual available at www.ccof.org.

A. WINE – VERIFICATION OF ELIGIBILITY FOR APPROVAL FOR EU

Wine exported to the EU must meet EEC 203/2012 production and labeling requirements.

Operation Name:	Date:
1. Do any wines contain nonorganic grapes or other nonorganic agricultural ingredients?	<input type="checkbox"/> No <input type="checkbox"/> Yes, wines containing nonorganic grapes or other nonorganic agricultural ingredients are not EU equivalent and may not be exported to the EU with any organic labeling claims.
2. Do any wines contain added sulfites (less than 100 ppm total)?	<input type="checkbox"/> No <input type="checkbox"/> Yes, wines containing added sulfites may be exported to the EU with an "Organic" label claim ("Made with Organic Grapes" claim is prohibited). All shipping containers and shipping documents must be clearly marked "For Export Only".
3. Do you have documentation that all bulk wine suppliers meet the EU Winemaking requirements described in section B below?	<input type="checkbox"/> Yes, attach certificates or certifier affidavits for any suppliers not certified by CCOF <input type="checkbox"/> N/A, no bulk wines sourced
4. Do you have documentation that all wineries contracted to produce your wine meet the EU Winemaking requirements described in section B below?	<input type="checkbox"/> Yes, attach certificates. If you do not produce wine on site STOP. <input type="checkbox"/> N/A, no wineries contracted to produce wine

B. EU WINEMAKING REQUIREMENTS

Be prepared to demonstrate compliance with the following EU winemaking requirements at your inspection. Wines made with prohibited practices/materials may not be exported to the EU. If a prohibited management practice or material is used for only some wine, but not all, please indicate this to CCOF.

Management Practice	Answer	EU Status
1. Do you use enzymes (other than pectolytic enzymes), e.g. lysozyme?	<input type="checkbox"/> No, no enzymes used. <input type="checkbox"/> Yes, I use enzymes in some or all wines.	Prohibited
2. Do you partially dealcoholize wine?	<input type="checkbox"/> No, no dealcoholization. <input type="checkbox"/> Yes, I dealcoholize some or all wines	Prohibited
3. Do you perform electro dialysis treatment to ensure the tartaric stabilization of wine?	<input type="checkbox"/> No, no electro dialysis. <input type="checkbox"/> Yes, I use electro dialysis on some or all wines.	Prohibited
4. Do you treat wine with cation exchangers to ensure tartaric stabilization?	<input type="checkbox"/> No, no cation exchange treatment. <input type="checkbox"/> Yes, I use cation exchangers on some or all wines.	Prohibited
5. Do you partially concentrate wine through cooling?	<input type="checkbox"/> No, no concentration through cooling. <input type="checkbox"/> Yes, I concentrate some or all wines through cooling.	Prohibited
6. Do you eliminate sulfur dioxide by physical processes?	<input type="checkbox"/> No, no elimination of sulfur dioxide through physical processes. <input type="checkbox"/> Yes, I eliminate sulfur dioxide through physical processes in some or all wines.	Prohibited
7. Do you centrifuge or filter with or without an inert filtering agent?	<input type="checkbox"/> No, no centrifuging or filtering. <input type="checkbox"/> Yes, I centrifuge or filter some or all wines. Only wines centrifuged or filtered with a pore size >0.2 micrometer may be exported to the EU.	Restricted: the size of the pores shall be not smaller than 0.2 micrometer
8. Do you treat wines with heat?	<input type="checkbox"/> No, no wines treated with heat. <input type="checkbox"/> Yes, I treat some or all wines with heat. Only wines treated with heat <70 °C (158 °F) may be exported to the EU.	Restricted**: temperature shall not exceed 70 °C (158 °F)
9. Do you use ion exchange resins?	<input type="checkbox"/> No, no ion exchange resins. <input type="checkbox"/> Yes, I use ion exchange resins on some or all wines.	Allowed**
10. Do you use reverse osmosis?	<input type="checkbox"/> No, no reverse osmosis. <input type="checkbox"/> Yes, I use reverse osmosis on some or all wines.	Allowed**

**to be re-examined by August 2015; may be further restricted or prohibited