

The Wine Authorities Big List of Additives That Can Legally Be Used In Wine

Acetaldehyde	Granular cork	Soy flour
Dimethylpoly-siloxane	Protease (Bromelin)	Carbohydrase (Glucoamylase, Amylogluco-sidase)
Potassium bicarbonate	Beta-glucanase	Mistelle
Acid clays of monmorillonite	Gum arabic	Spirit derived from grapes
Egg albumen	Protease (Ficin)	Casein
Potassium bitartrate	Calcium alginate	Must
Activated animal or vegetable charcoal	Hydrogen peroxide	Sugar
Enzymes	Protease (Papain)	Catalase
Potassium carbonate	Calcium ascorbate	Nitrogen gas
Activated carbon	Ion exchange resins	Sulphur dioxide
Erythorbic acid	Protease (Pepsin)	Cellulose Oak (staves, shavings, powder, particles, etc.)
Potassium erythorbate	Calcium carbonate	Sulphur dioxide gas
Agar-agar	Isinglass	Citric acid
Ferrocyanide	Protease (Trypsin)	Oxygen
Potassium ferro cyanide	Calcium hydroxide	Sweet reserve
Albumen	Iso-ascorbic acid	Collagen
Ferrous sulfate	Silicasol	Pectin lyase
Potassium hydrogen carbonate	Calcium phosphates	Tannin
Alginates, calcium and potassium salts	Kaolin	Concentrated must
Filtering aids	Silicon dioxide	Pectinesterase
Potassium hydrogen tartrate	Calcium sulfate	Tartaric acid
Alumino-silicates	L-ascorbic acid	Colloidal silicon dioxide
Fumaric acid	Sodium alginate	Perlite
Potassium meta bisulphide	Calcium tartrate	Thiamin chloride
Ammonia	Lactic Acid	Copper sulphate
Gelatine	Sodium carbonate	Phytates
Potassium monostearate	Caramel	Thiamin hydrochloride
Ammonium bisulphide	Lysozyme	Cultures of micro-organisms
Glucose oxidase	Sodium hydroxide	Pimarizin
Potassium sodium tartrate	Carbohydrase	Tiamine
Ammonium phosphate	Malic acid	Cupric citrate on a bentonite base
Glyceryl dioleate	Sodium meta bisulphide	Plant proteins
Potassium sorbate	Carbon dioxide	Urease
Ammonium sulphide	Malolactic bacteria	Di-ammonium-phosphate
Glyceryl monooleate	Sorbic acid	Polyoxyethylene monostearate
Potassium sulphites	Carbohydrase (alpha-amylase)	Wood
Argon	Metatartaric acid	Diatomaceous earth
Grape skin extract	Sorbitan monostearate	Polyvinyl polypirrolidone
Potassium tartrate	Carbohydrase (beta-amylase)	Yeasts and yeast nutrients
Bentonite	Milk and milk products	

*Please note that these additives are primarily used in large production corporate wines, but rarely by small artisan producers.