Wine Making Additives: FIVS-Additives Processing Aids Codex Enology

Submitted by: FIVS
What is FIVS-APACE?

FIVS-APACE is a comprehensive online information source for additives and processing aids approved for winemaking use around the world. For each, you will find the following:

- Synonyms
- INS number,
- CAS number,
- Functional Class,
- Technological justification,
- Links to scientific evaluations by Joint FAO/WHO Expert Committee on Food Additives (JECFA) and other expert bodies,
- Recommended usage level and
- Status of regulatory approval in various markets around the world, including a link to search FIVS-Abridge.
What is FIVS-APACE?

www.fivs-pace.org

- Currently has 30 Additives and 74 Processing Aids
- 104 total substances!
3. **Processing Aids** > **Agar**

**Synonyms**
- Agar Agar
- Bengal Isinglass
- Ceylon Moss
- Chinese Isinglass
- Gelose
- Japanese Isinglass
- Japan Agar
- Kanten

**INS Number**
406

**CAS Number**
9002-18-0

**Functional Class**
- Emulsifier
- Stabiliser
- Thickener

**Technological Justification**

**Technological Function**
As outlined in Section 3.2 of the Preamble of the CCIDEX General Standard for Food Additives, AGAR is used:
- To provide aids in the manufacture, processing, preparation, treatment, packing, transport or storage of food, provided that the additive is not used to disguise the effects of the use of faulty raw materials or of undesirable (including unhygienic) practices or techniques during the course of any of these activities.

**Usage in Wine**
Agar is a neutral processing aid which is used to remove solid materials from grape juice and wine. It is a desirable vegetarian substitute for gelatin.

**Scientific Evaluations**

**JECFA Evaluation year:** 1973

**ADI:** NOT LIMITED

**Meeting:** 49

**Specs Code:** R (1997)

**Report:**
[MMFS 5X/IFS 55/8/JECFA 17/37]
Recommended Usage: GMP

- When a JECFA evaluation results in an ADI of "not specified" the level of usage is set as "According to GMP".
- What is Good Manufacturing Practice (GMP)?
  - Codex:
    - the quantity of the additive added to food shall be limited to the lowest possible level necessary to accomplish its desired effect;
    - the quantity of the additive that becomes a component of food as a result of its use in the manufacturing, processing or packaging of a food and which is not intended to accomplish any physical, or other technical effect in the food itself, is reduced to the extent reasonably possible; and,
    - the additive is prepared and handled in the same way as a food ingredient.
FIVS-Abridge

- APEC Economies each have three, no-cost, FIVS-Abridge log-ins!
- If you’ve forgotten your log-in; need to assign additional log-ins; or for general assistance please reach out to:
  - Laurel Parker, Manager
  - lparker@fivs-abridge.com
  - Tel: +1 843-324-7612
  - www.fivs-abridge.com
  - Skype: laurel_parker (Washington, DC)
Thank you.