



Government Approved Wine Additives We *Avoid*

Additive Name	Additive Use	NIH Classification
Acacia (gum arabic)	To clarify and to stabilize wine	Irritant, Health Hazard
Acetaldehyde	For color stabilization of juice prior to concentration	Irritant, Flammable, Health Hazard
Alumino-silicates (hydrated) e.g., Bentonite (Wyoming clay) and Kaolin	To clarify and to stabilize wine or juice	Irritant, Health Hazard
Ammonium phosphate (mono- and di- basic) or Ammonium phosphate/ Diammonium phosphate	Fermentation aid: To facilitate fermentation of juice and wine	Irritant
Ascorbic acid iso-ascorbic acid (erythorbic acid)	To prevent oxidation of color and flavor components of juice and wine	Irritant
Calcium sulfate (gypsum)	To lower pH in sherry wine	Irritant
Carbohydrase (alpha-Amylase), derived from the molds Aspergillus niger or Aspergillus oryzae	To convert starches to fermentable carbohydrates (enzyme)	Health Hazard
Carbohydrase (beta-Amylase)	To convert starches to fermentable carbohydrates (enzyme)	Health Hazard
Carbohydrase (Glucoamylase, Amylogluco-sidase), derived from the mold Aspergillus niger or Aspergillus oryzae	To convert starches to fermentable carbohydrates (enzyme)	None
Catalase from the mold Aspergillus niger or cow liver	To clarify and to stabilize wine (enzyme)	Irritant
Cellulase derived from the mold Aspergillus niger	To clarify and to stabilize wine and to facilitate separation of the juice from the fruit (enzyme)	Health Hazard
Cellulase (beta-glucanase)	To clarify and filter wine (enzyme)	Health Hazard
Chitosan from Aspergillus niger	To remove spoilage organisms such as Brettanomyces from wine	None
Copper sulfate	To remove hydrogen sulfide and/or mercaptans from wine	Irritant
Dimethyl dicarbonate (DMDC)	To sterilize and to stabilize wine, dealcoholized wine, and low alcohol wine	Acute Toxin, Corrosive, Irritant, Flammable
Dimethylpoly-siloxane	To control foaming, fermentation adjunct (defoaming agent)	Irritant
Ethyl maltol	To stabilize wine	Irritant
Ferrous sulfate	To clarify and to stabilize wine	Irritant



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Fractionated potato protein isolates	Fining agent for wine	None
Fumaric acid	To correct natural acid deficiencies in grape wine To stabilize wine	Irritant
Glucose oxidase derived from the mold <i>Aspergillus niger</i>	To clarify and to stabilize wine (enzyme)	Health Hazard
Glycerin	To improve the mouth feel and soften harsh tannins (increase richness)	None
Glyceryl dioleate	To control foaming, fermentation adjunct (defoaming agent)	None
Glyceryl mono-oleate	To control foaming, fermentation adjunct (defoaming agent)	None
Granular cork	To smooth wine	None
Inositol (myo-inositol)	To facilitate fermentation of juice and wine (fermentation aid)	Irritant
Lactic acid	To correct natural acid deficiencies in grape wine	Corrosive, Irritant
Lysozyme	To stabilize wines from malolactic acid bacterial degradation. (enzyme)	None
Maltol	To stabilize wine	Irritant
Milk products (pasteurized whole, skim, or half-and-half)	Fining agent for grape wine or sherry To remove off flavors in wine	None
Pectinase, derived from the mold <i>Aspergillus niger</i>	To clarify and to stabilize wine and to facilitate separation of juice from the fruit (enzyme)	None
Polyoxyethylene 40 monostearate	To control foaming, fermentation adjunct (defoaming agent)	None
Polyvinylpyrrolidone (PVP)/ Polyvinylimidazole (PVI) Polymer	To remove heavy metal ions and sulfides from wine	None
Potassium citrate	pH control agent and sequestrant in treatment of citrus wines	None
Protease (Bromelin)	To reduce or to remove heat labile proteins (enzyme)	Irritant, Health Hazard
Protease (Ficin)	To reduce or to remove heat labile proteins (enzyme)	Irritant, Health Hazard
Protease (general), derived from the mold <i>Aspergillus niger</i>	To reduce or to remove heat labile proteins (enzyme)	Health Hazard
Protease (Papain)	To reduce or to remove heat labile proteins (enzyme)	None
Protease (Pepsin) from pig or cow stomachs	To reduce or to remove heat labile proteins (enzyme)	Irritant
Protease (Trypsin) from pig or cow pancreas	To reduce or to remove heat labile proteins (enzyme)	Irritant
Pyridoxine hydrochloride (vitamin B6)	To facilitate fermentation of juice and wine (fermentation aid)	Corrosive, Irritant
Silica gel (colloidal silicon dioxide)	To clarify wine or juice	Irritant, Health Hazard



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Silicon dioxide	To control foaming, fermentation adjunct (defoaming agent)	Irritant, Health Hazard
Sodium carboxymethyl cellulose	To stabilize wine by preventing tartrate precipitation	None
Sorbic acid and potassium salt of sorbic acid	To sterilize and to preserve wine; to inhibit mold growth and secondary fermentation	Irritant
Sorbitan monostearate	To control foaming, fermentation adjunct (defoaming agent)	None
Soy flour (defatted)	Yeast nutrient to facilitate fermentation of wine	None
Urease	To reduce levels of naturally occurring urea in wine to help prevent the formation of ethyl carbamate To reduce or to remove heat labile proteins (enzyme)	None

Each additive has been verified with the National Institute of Health (NIH), or with other chemical accreditations when the NIH was not available.

