



# Global Market Access (GMA) Wine Application

Find this form at [www.ccof.org/documents](http://www.ccof.org/documents). Send completed forms to [inbox@ccof.org](mailto:inbox@ccof.org).

Complete this form to enroll in the CCOF GMA Wine programs for the EU, UK or Switzerland.

You must also complete the [GMA Program Application](#).

- ▶ You should enroll in this program if you produce wine that may be exported from the US or Canada to the EU, UK or Switzerland.
- ▶ Enrollment means that CCOF will review your wines to determine their eligibility for export to the EU, UK or Switzerland.
- ▶ Please review the [CCOF Global Market Access Program Manual](#).

## A. Wine – Verification of Eligibility for Approval for the EU, UK or Switzerland

Wine must meet the production and labeling requirements of the destination market; EEC 203/2012, or the Swiss Organic Ordinances

Operation Name and Client Code:	Date:
1. Which foreign market(s) do you require equivalence verification for?	<input type="checkbox"/> EU <input type="checkbox"/> UK <input type="checkbox"/> Switzerland
2. 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, UK or Swiss equivalent and may not be exported to the EU, UK or Switzerland with any organic labeling claims.
3. 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, UK or Switzerland 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".
4. Do you have documentation that all bulk wine suppliers meet the Winemaking requirements described in section B below for each requested foreign market?	<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
5. Do you have documentation that all wineries contracted to produce your wine meet the Winemaking requirements described in section B below for each requested foreign market?	<input type="checkbox"/> Yes, attach certificates. If you do not produce wine on site stop, this form is complete. <input type="checkbox"/> N/A, no wineries contracted to produce wine

## B. EU, UK and Swiss Winemaking Requirements

Be prepared to demonstrate compliance with the following EU, UK and Swiss winemaking requirements at your inspection. Wines made with prohibited practices/materials may not be exported to the EU, UK or Switzerland. 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, UK & Swiss Status
1. Are Organic yeast and/or tannins used?	<input type="checkbox"/> Yes, when commercially available. <input type="checkbox"/> No.	Required when commercially available.
2. 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
3. Do you partially dealcoholize wine?	<input type="checkbox"/> No, no dealcoholization. <input type="checkbox"/> Yes, I dealcoholize some or all wines	Prohibited
4. 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
5. 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
6. 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
7. 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
8. 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, UK or Switzerland.	Restricted: the size of the pores shall be not smaller than 0.2 micrometer



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Management Practice	Answer	EU, UK & Swiss Status
9. 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, UK or Switzerland.	Restricted**: temperature shall not exceed 70 °C (158 °F)
10. 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 for the EU & UK** Prohibited for Switzerland
11. 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 for the EU & UK** Prohibited for Switzerland

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