



# 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; Regulation (EU) 2018/848 or the EAER Ordinance on Organic Farming.

Operation Name:	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 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". <sup>1</sup>	
3. 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.	
4. 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. Do you use nonorganic versions of any the following substances: <ul style="list-style-type: none"><li>▪ Casein</li><li>▪ Egg albumin</li><li>▪ Gelatin</li><li>▪ Gum Arabic</li><li>▪ Pea protein</li><li>▪ Potato protein</li><li>▪ Tannins</li><li>▪ Wheat protein</li><li>▪ Yeast</li><li>▪ Yeast extracts</li></ul>	<input type="checkbox"/> No, only organic versions of these substances are used. <input type="checkbox"/> Yes, I use nonorganic versions of these substances because organic versions are not commercially available in the form, quantity, quality, or essential function required. <i>Be prepared to demonstrate your search for organic versions at inspection. If an organic version is commercially available, you must use it. Cost cannot be a factor in determining commercial availability. These substances may not be used in "Organic" wine sold in the US, limited only to "Made with Organic" wine for US sales.</i> <input type="checkbox"/> Yes, I use nonorganic versions of these substances, but organic versions are commercially available. <i>Prohibited.</i>	Organic required when commercially available. If nonorganic is used, must demonstrate at inspection that an organic version is not commercially available. <sup>2</sup>
2. Do you use nonorganic versions of any the following substances: <ul style="list-style-type: none"><li>▪ Aleppo pine resin</li><li>▪ Potassium Acid Tartrate (Cream of Tartar)</li></ul>	<input type="checkbox"/> No, only organic versions of these substances are used. <input type="checkbox"/> Yes. <i>Allowed.</i>	Nonorganic versions of these substances are allowed. <sup>3</sup>

<sup>1</sup> CIR (EU) 2021/1165 Annex V Part D; EAER Ordinance on Organic Farming Article 3b

<sup>2</sup> CIR (EU) 2021/1165 Annex V Part D; EAER Ordinance on Organic Farming Article 3b

<sup>3</sup> CIR (EU) 2021/1165 Annex V Part D; EAER Ordinance on Organic Farming Article 3b

GMA18, V1, R10, 02/16/2024





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Management Practice	Answer	EU, UK & Swiss Status
3. Do you use nonorganic agricultural ingredients/processing aids other than those listed above in questions B1 and B2 (e.g. grapes, sugar, colors)?	<input type="checkbox"/> No, no other nonorganic agricultural ingredients/processing aids. <input type="checkbox"/> Yes, I use other nonorganic agricultural ingredients/processing aids in some or all wines. <i>Prohibited</i> .	Nonorganic agricultural substances prohibited unless specifically allowed by the EU regulations. <sup>4</sup>
4. Do you use nonorganic flavors (other than pieces of oak wood)?	<input type="checkbox"/> No, no nonorganic flavors used. <input type="checkbox"/> Yes, I use nonorganic flavors in some or all wines. <i>Prohibited</i> .	Nonorganic flavors prohibited (except pieces of oak wood) <sup>5</sup>
5. Do you use enzymes other than the following: ▪ Cellulase ▪ Hemicellulase ▪ Pectin lyases ▪ Pectin methylesterase ▪ Polygalacturonase	<input type="checkbox"/> No, enzymes other than Cellulase, Hemicellulase, Pectin lyases, Pectin methylesterase, Polygalacturonase, Pectolytic are not used. <input type="checkbox"/> Yes, I use additional enzymes in some or all wines. <i>Prohibited</i> .	Enzymes prohibited (except Cellulase, Hemicellulase, Pectin lyases, Pectin methylesterase, Polygalacturonase) <sup>6</sup>
6. Do you partially dealcoholize wine?	<input type="checkbox"/> No, no dealcoholization. <input type="checkbox"/> Yes, I dealcoholize some or all wines. <i>Prohibited</i> .	Prohibited <sup>7</sup>
7. Do you perform electrodialysis treatment?	<input type="checkbox"/> No, no electrodialysis. <input type="checkbox"/> Yes, I use electrodialysis on some or all wines. <i>Prohibited</i> .	Prohibited <sup>8</sup>
8. Do you treat wine with cation exchangers?	<input type="checkbox"/> No, no cation exchange treatment. <input type="checkbox"/> Yes, I use cation exchangers on some or all wines. <i>Prohibited</i> .	Prohibited <sup>9</sup>
9. 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. <i>Prohibited</i> .	Prohibited <sup>10</sup>
10. 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. <i>Prohibited</i> .	Prohibited <sup>11</sup>
11. 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. <i>Restricted</i> .	Restricted: the size of the pores shall be not smaller than 0.2 micrometer <sup>12</sup>
12. 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 <75 °C (167 °F) may be exported to the EU, UK or Switzerland. <i>Prohibited</i> .	Restricted: temperature shall not exceed 75 °C (167 °F) <sup>13</sup>

<sup>4</sup> CIR (EU) 2021/1165 Annex V Part D; EAER Ordinance on Organic Farming Article 3b

<sup>5</sup> CIR (EU) 2021/1165 Annex V Part D; EAER Ordinance on Organic Farming Article 3b

<sup>6</sup> CIR (EU) 2021/1165 Annex V Part D; EAER Ordinance on Organic Farming Article 3b

<sup>7</sup> CIR (EU) 2018/848 Annex II Part VI 3.2(d); EAER Ordinance on Organic Farming Article 3c

<sup>8</sup> REG (EU) 2018/848 Annex II Part VI 3.2(c); EAER Ordinance on Organic Farming Article 3c

<sup>9</sup> REG (EU) 2018/848 Annex II Part VI 3.2(e); EAER Ordinance on Organic Farming Article 3c

<sup>10</sup> REG (EU) 2018/848 Annex II Part VI 3.2(a); EAER Ordinance on Organic Farming Article 3c

<sup>11</sup> REG (EU) 2018/848 Annex II Part VI 3.2(b); EAER Ordinance on Organic Farming Article 3c

<sup>12</sup> REG (EU) 2018/848 Annex II Part VI 3.3 (b); EAER Ordinance on Organic Farming Article 3c

<sup>13</sup> REG (EU) 2018/848 Annex II Part VI 3.3 (a); EAER Ordinance on Organic Farming Article 3c

