



Winemakers' Federation of Australia

*For the Industry by the Industry*

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[REDACTED]  
Laffort Oenologie Australia  
5 Williams Circuit  
Pooraka SA 5095

Dear [REDACTED]

**Re: Mannostab™ and Biosulfite 400™**

Thank you for your letter on behalf of Laffort Oenologie concerning Mannostab™ and Biosulfite 400™. The Wine Industry Technical Committee (WITAC) discussed your application to Food Standards Australia and New Zealand (FSANZ).

As you are aware, WFA does not endorse proprietary products or make recommendations about the relative efficacy of different processing aids or additives. However, WFA can provide advice on whether there is a technical need for products.

WITAC considered that the use of mannoproteins in particular could be a useful product in oenology but were less convinced about the need for the use of ammonium bisulphate. However, WITAC recognised that any products that reduced the use of potassium and sodium salts could be advantageous.

As mentioned on the telephone, I would also draw your attention to Annex 1 of the *Agreement between Australia and the European Community on Trade in Wine, and Protocol*. In this annex it authorises, *inter alia*, the following processes:

1. List of oenological practices and processes authorized for wines originating in Australia with the following prescriptions

(a) (7) addition under conditions laid down in Australian rules, of one or more of the following substances to encourage the growth in yeasts:

- ammonium sulphite or ammonium bisulphite

(a) (22) use of preparations of yeast cell wall, up to a maximum of 40 grams per hectolitre

As the Wine Agreement is an internationally binding agreement, it seems to me that it was the intention that the use of these substances is meant to be permitted in the Food Standards Code for use in Australia. I have drawn this to the attention of FSANZ and the Department of Agriculture, Fisheries and Forestry and would suggest that you should write to FSANZ to clarify this issue.

If you have any questions please contact me [REDACTED]  
[REDACTED] [REDACTED]

Yours sincerely

[REDACTED]

Tony Battaglione  
Director, International & Regulatory Affairs  
Winemakers' Federation of Australia