



## **Joint Minutes of the 2nd Meeting of the Working Group on Wine under the Agreement between the European Union and Japan for an Economic Partnership**

*Brussels and Tokyo (by videoconference), 15 December 2020*

The second meeting of the Working Group on Wine under the Agreement between the European Union (EU) and Japan for an Economic Partnership (EPA) took place on 15 December 2020. In view of the travel and other restrictions due to the Covid-19 pandemic, the meeting was held by video teleconference.

The meeting allowed a fruitful exchange of views on matters related to Chapter 2 - section C of the EPA (Facilitation of wine product export) between EU and Japanese participants. On the EU side, the Directorates-General AGRI and TRADE, as well as from the EU Delegation to Japan, were represented; on the Japanese side, there were participants from MOFA, MOF, NTA and the Mission of Japan to the EU.

The enclosed meeting agenda was adopted (cf. Annex).

The participants took note of the progress made by the EU and by Japan to authorise the oenological practices referred to in Section C of Part 1 and in Section C of Part 2 of Annex 2-E (so called “phase two”) and discussed on the preparation of the exchange of notifications in view of the deadline set on 1<sup>st</sup> of February 2021.

Japan informed that the following oenological practices have been authorised for use in wine in Japan on the following dates:

- Dimethyldicarbonate (DMDC) – authorisation on 24/06/2020*
- Metartaric acid – authorisation on 4/12/2020*
- Neutral potassium tartrate – authorisation on 4/12/2020*
- Calcium carbonate + double calcium salt of L(+) tartaric and L(-) malic acids – authorisation on 04/12/2020*

Japan informed that it expects the authorisation of the following oenological practices for use in wine in Japan in the middle of January 2021:

- Ammonium bisulphite*
- Chitin-glucan derived from Aspergillus*
- Neutral salt of potassium DL tartaric acid*
- Polyvinylimidazole-polyvinylpyrrolidone copolymers (PVI/PVP)]*

EU informed that the authorisation of the following oenological practices are in the process to be notified to Japan:

- kaki (persimmon) tannin*
- microfibrillated cellulose*
- phytic acid*
- sodium ascorbate*
- sodium caseinate*

Both sides agreed that notification should take place in the form of a *note verbale* as done previously. Japan informed that notification could be delivered by the end of January 2021 to

the EU. The EU informed that notification is under signature and will be delivered in the coming days.

In view of the above, both parties confirmed that the process for authorisation of the oenological practices of “phase two” is on-going according to the schedule stipulated in Article 2.26 thorough the review of the implementation by the parties. Therefore, the situation does not require opening of further consultation.

The participants exchanged on the progress made by the EU and by Japan to authorise the oenological practices referred to in Section D of Part 1 and in Section D of Part 2 of Annex 2-E (so called “phase three”) hereinafter listed. They agreed to continue technical exchanges in order to regularly take stock of progress of both sides. Japan called for further assistance of the EU to obtain samples of substances such as Calcium Phytate under review and indicated that such assistance will be indispensable for Japan to go through the procedures in “phase three”. The EU agreed to use its best endeavours on this issue.

Japan asked the EU side the progress on the procedures in “phase three” and proposed that both sides exchange information in an appropriate timing if there are any problems in terms of implementation of the phase.

*Substances to be approved by Japan:*

- Argon
- Calcium phytate
- Calcium tartrate
- Copper sulphate
- Kaolin (aluminium silicate)
- Potassium bicarbonate = potassium hydrogen carbonate = potassium acid carbonate
- Potassium caseinate
- Potassium ferrocyanide

*Substances to be approved by EU:*

- acid calcium phosphate (calcium dihydrogen phosphate);
- acid potassium phosphate (dipotassium hydrogen phosphate and potassium dihydrogen phosphate);
- activated acid clay;
- agar;
- ammonia;
- ammonium phosphate (ammonium dihydrogen phosphate);
- calcium chloride;
- carrageenan;
- collagen;
- erythorbic acid;
- magnesium chloride;
- magnesium sulfate;
- phosphoric acid;
- potassium carbonate;
- sodium alginate;
- sodium bicarbonate;
- sodium carbonate;
- sodium chloride (salt);
- sodium erythorbate; and
- wheat flour.

Finally, under “Any Other Business” point of the agenda, the EU requested Japan to make available a list of additives and processing aids authorised for use in wine in Japan in English noting that such a list would reduce the burden of search for foreign operators. EU quoted examples as per the links below:

Example EU:

[https://webgate.ec.europa.eu/foods\\_system/main/?event=categories.search](https://webgate.ec.europa.eu/foods_system/main/?event=categories.search)

Example Codex Alimentarius:

<http://www.fao.org/gsfaonline/foods/index.html>

Japan indicated that a list of additives authorised in Japan in English already existed ([https://www.mhlw.go.jp/stf/seisakunitsuite/bunya/kenkou\\_iryuu/shokuhin/syokuten/index\\_00012.html](https://www.mhlw.go.jp/stf/seisakunitsuite/bunya/kenkou_iryuu/shokuhin/syokuten/index_00012.html)) and that it does not have a list for substances authorised for use in wine for the purpose of avoiding unnecessary confusions and mistakes in terms of application of such substances for wine. It invited stakeholders or manufacturers to ask NTA any question they have on substances authorised in Japan as well as the process they are authorised for.

EU and Japan agreed to further explore at technical level a solution.

The participants agreed to hold before 1<sup>st</sup> Feb 2022 the next meeting of the Working Group on Wine, to be hosted by Japan.