

ANNEX 2-D

FACILITATION OF SHOCHU EXPORT

Single distilled *shochu*, as defined in subparagraph 10 of Article 3 of the Liquor Tax Law (Law No. 6 of 1953) of Japan, produced by pot still and bottled in Japan, shall be allowed to be placed on the market of the United Kingdom in traditional bottles of four *go*(合)¹, five *go*(合)² or one *sho*(升)³, provided that other applicable legal requirements of the United Kingdom are fulfilled.

¹ One *go*(合) is equal to 180 ml.

² The United Kingdom shall comply with the obligation with regard to traditional bottles of five *go*(合) referred to in this Annex subject to the completion of its necessary domestic procedures. The United Kingdom shall expeditiously take necessary steps to ensure the fulfilment of this obligation and shall notify Japan no later than 90 days after the date of entry into force of this Agreement of the completion of its domestic procedures necessary for the fulfilment of this obligation.

³ One *sho*(升) is equal to 1,800 ml.

ANNEX 2-E

FACILITATION OF WINE PRODUCT EXPORT

PART 1

United Kingdom

SECTION A

Laws and regulations of the United Kingdom
referred to in subparagraphs 1(a) and 2(a) of Article 2.24

The product definitions and the oenological practices authorised and restrictions applied in the United Kingdom referred to in subparagraphs 1(a) and 2(a) of Article 2.24 are set out in the following laws and regulations:

- Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007 (OJ L 347, 20.12.2013, p. 671), in particular production rules in the wine sector, in accordance with Articles 75, 78, 80, 81, 83 and 91, Part II of Annex VII and Parts I and II of Annex VIII to that Regulation, provided that they concern products within the scope of Section C of Chapter 2;

- Commission Delegated Regulation (EU) 2019/934 of 12 March 2019 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards wine-growing areas where the alcoholic strength may be increased, authorised oenological practices and restrictions applicable to the production and conservation of grapevine products, the minimum percentage of alcohol for by-products and their disposal, and publication of OIV files (OJ L 149, 7.6.2019, p. 1), provided that they concern products within the scope of Section C of Chapter 2; and
- Commission Implementing Regulation (EU) 2019/935 of 16 April 2019 laying down rules for the application of Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards analysis methods for determining the physical, chemical and organoleptic characteristics of grapevine products and notifications of Member States decisions concerning increases in natural alcoholic strength (OJ L 149, 7.6.2019, p. 53), provided that they concern products within the scope of Section C of Chapter 2.

SECTION B

Oenological practices for phase one referred to in subparagraph 2(b) of Article 2.24

The oenological practices in the United Kingdom for phase one referred to in subparagraph 2(b) of Article 2.24 shall comprise the following:

- Calcium alginate;
- Caramel;
- L(+) tartaric acid;
- Lysozyme;
- Microcrystalline cellulose;
- Oak chips;

- Perlite;
- Potassium alginate;
- Potassium bisulphite = potassium hydrogen sulphite;
- Potato protein; and
- Yeast protein extracts.

SECTION C

Oenological practices for phase two referred to in paragraph 2 of Article 2.25

The oenological practices in the United Kingdom for phase two referred to in paragraph 2 of Article 2.25 shall comprise the following:

- Ammonium bisulphite;
- Calcium carbonate + double calcium salt of L(+) tartaric and L(-) malic acids;
- Chitin-glucan derived from *Aspergillus*;
- Dimethyldicarbonate (DMDC);
- Metatartaric acid;
- Neutral potassium tartrate;
- Neutral salt of potassium DL tartaric acid; and
- Polyvinylimidazole-polyvinylpyrrolidone copolymers (PVI/PVP).

SECTION D

Oenological practices for phase three referred to in paragraph 2 of Article 2.26

The oenological practices in the United Kingdom for phase three referred to in paragraph 2 of Article 2.26 shall comprise the following:

- Argon;
- Calcium phytate;
- Calcium tartrate;
- Copper sulphate;
- Kaolin (aluminium silicate);
- Malolactic fermentation activators;
- Potassium bicarbonate = potassium hydrogen carbonate = potassium acid carbonate;
- Potassium caseinate; and
- Potassium ferrocyanide.

PART 2

Japan

SECTION A

Laws and regulations of Japan referred to in subparagraphs 1(a) and 2(a) of Article 2.24

The product definitions and the oenological practices authorised and restrictions applied in Japan referred to in subparagraphs 1(a) and 2(a) of Article 2.24 are set out in the following laws and regulations:

- Paragraph 1 of Article 2, subparagraph 13 of Article 3 and paragraphs 2 and 9 of Article 43 of the Liquor Tax Law (Law No. 6 of 1953), provided that they concern products within the scope of Section C of Chapter 2;
- Paragraphs 1, 2 and 4 of Article 7 and paragraph 15 of Article 50 of the Cabinet Order for Enforcement of the Liquor Tax Law (Cabinet Order No. 97 of 1962), provided that they concern products within the scope of Section C of Chapter 2;
- Subparagraphs 8.2 and 8.3 of Article 13 of the Regulation for Enforcement of the Liquor Tax Law (Ministerial Ordinance of Ministry of Finance No. 26 of 1962), provided that they concern products within the scope of Section C of Chapter 2;
- Paragraphs 3, 5, 7 and 15 of the "general provisions" as well as paragraphs 1 to 4, 6, 7, 9 and 11 of "the definitions of fruit wine and sweet fruit wine" of Article 3 of Part II, and subparagraph 3.6 of Article 86-6 of Chapter 1 of Part VIII of the Notification of the Interpretation of the Liquor Tax Law and Other Laws and Orders relating to the Administration of Liquor Affairs, Etc. (Notification of National Tax Agency of 1999), provided that they concern products within the scope of Section C of Chapter 2;

- The Notice on determination of the items of liquor to which the materials for the preservation of liquors can be blended (Notice of National Tax Agency No. 5 of 1997), provided that it concerns products within the scope of Section C of Chapter 2;
- The Notification of the handling of the "materials which can be blended to the liquors for the preservation of them" (Notification of National Tax Agency of 1997), provided that it concerns products within the scope of Section C of Chapter 2; and
- Subparagraph 1.3 and the Annex table of the Notice on establishing labelling standards for manufacturing process and quality of wine, etc. (Notice of National Tax Agency No. 18 of 2015), provided that they concern products within the scope of Section C of Chapter 2.

SECTION B

Oenological practices for phase one referred to in subparagraph 1(b) of Article 2.24

The oenological practices in Japan for phase one referred to in subparagraph 1(b) of Article 2.24 shall comprise the following:

(a) Enrichment

Enrichment by sucrose, glucose and fructose (hereinafter referred to as "saccharides") may be applied, except where the weight¹ of saccharides used for enrichment exceeds the weight of saccharides which the original grape must contains.²

¹ The weight of saccharides used for enrichment shall be expressed as inverted saccharides: weight of inverted saccharides = weight of glucose + weight of fructose + weight of sucrose x 1.05.

² For the purposes of Section C of Chapter 2, both enrichment and acidification shall not be applied to the same product as referred to in paragraph 7 of Point C of Part I of Annex VIII to Regulation (EU) No 1308/2013.

(b) Acidification and de-acidification

Acidification or de-acidification may be applied, except where such practice is not in accordance with Section 3.3(a) of Codex General Standard for Food Additives.¹

(c) Grape variety

Grapes from any varieties, including those different from *vitis vinifera*, can be used for the purpose of producing Japan wine, provided that those grapes are harvested in Japan.

(d) Limits of alcoholic strength, total acidity content and volatile acidity content

The lower limit for alcoholic strength is 1 per cent (volume) as actual alcoholic strength. The upper limit for alcoholic strength is less than 15 per cent (volume) as actual alcoholic strength. However, it may reach up to less than 20 per cent (volume) as actual alcoholic strength for Japan wine which has been produced without any enrichment. No limitation is imposed with regard to total acidity and volatile acidity.

(e) Finalising practice

- (i) Brandy², sweeteners (in the form of saccharides, grape must or concentrated grape must whose grapes have been harvested in Japan) or Japan wine may be added to Japan wine, after fermentation, only if that Japan wine has been fermented in the container which is aimed for direct shipping (without changing container). The weight³ of added saccharides shall not exceed 10 per cent of the total weight of the Japan wine after adding the above mentioned brandy, sweeteners or Japan wine.

¹ For the purposes of Section C of Chapter 2, both acidification and de-acidification shall not be applied to the same product as referred to in paragraph 7 of Point C of Part I of Annex VIII to Regulation (EU) No 1308/2013.

² Brandy used for finalising practice under Section C of Chapter 2 shall be made of grapes, including grape pomace and concentrated grape must, and only contain substances authorised in Tables 1 and 2 of Part A of Annex I to Commission Delegated Regulation (EU) No 2019/934.

³ The weight of added saccharides shall be expressed as inverted saccharides: weight of inverted saccharides = weight of glucose + weight of fructose + weight of sucrose x 1.05.

- (ii) Sweeteners in the form of grape must or concentrated grape must whose grapes have been harvested in Japan may be added to Japan wine, after fermentation, only if the saccharides weight in added sweeteners in the form of grape must or concentrated grape must does not exceed 10 per cent of the total weight of the Japan wine after adding the above mentioned sweeteners.
- (iii) Sweeteners in the form of saccharides may be added to Japan wine, after fermentation, only if the weight¹ of added saccharides does not exceed 10 per cent of the total weight of the Japan wine after adding the saccharides.

SECTION C

Oenological practices for phase two referred to in paragraph 1 of Article 2.25

The oenological practices in Japan for phase two referred to in paragraph 1 of Article 2.25 shall comprise the following:

- kaki (persimmon) tannin;
- microfibrillated cellulose;
- phytic acid;
- sodium ascorbate; and
- sodium caseinate.

¹ The weight of added saccharides shall be expressed as inverted saccharides: weight of inverted saccharides = weight of glucose + weight of fructose + weight of sucrose x 1.05.

SECTION D

Oenological practices for phase three referred to in paragraph 1 of Article 2.26

The oenological practices in Japan for phase three referred to in paragraph 1 of Article 2.26 shall comprise the following:

- 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;