Ref. Resolution	Step	Title
VITI-PROTEC 19-653	3	OIV recommendations to prevent or limit the vine decline in vineyards
VITI-ENVIRO 19-655	3	OIV recommendations about the importance of microbial biodiversity in a sustainable viticulture context
VITI-GENET 19-652	3	OIV recommendations about breeding new grapevine varieties facing climate change
VITI-SCRAISIN 19-654	3	Guideline of sustainabilty for the production of grape juice, concentrated juice and for processing
OENO-MICRO 18-632	3	Analytical and microbiological control techniques - *Analyses common to all monographies*
OENO-TECHNO 14-540	3	Specific oenological practices for beverages obtained by dealcoholisation of wine
OENO-TECHNO 15-581	3	Treatment with fumaric acid in wine
OENO-TECHNO 17-615	3	Musts - treatment by medium-chain fatty acids (MCFA)
OENO-TECHNO 19-657	3	Treatment of wines containing smoke derived volatile compounds
OENO-TECHNO 19-658	3	Vinegars - treatment by medium-chain fatty acids
OENO-TECHNO 19-659	3	Update to sheet 3.3.14. Treatment with Cellulose gums (Carboxymethylcellulose)
OENO-SPECIF 16-602	3	General principles to take into account in the assessment of oenological practices and oenological substances
OENO-SPECIF 17-624	3	Update to the monograph on enological tannins
OENO-SPECIF 17-625	3	Comparative evaluation of Protease activity in enzyme preparations (Aspergillopepsin I)
OENO-SPECIF 18-642	3	Method for the determination of polydimethylsiloxane
OENO-SPECIF 19-660	3	Medium - chain fatty acid potassium salts (MCFA)
OENO-SCMA 19-661	3	Collaborative study - Method validation for the determination of free sulphur dioxide, OIV-MA-AS323-04A (update) - Update to the method validation for the determination of total sulphur dioxide, OIV-MA-AS323-04A (update)

Ref. Resolution	Step	Title
OENO-SCMA 19-662A	3	Measuring ochratoxin A in grape juice, reconstituted grape juice, concentrated grape juice and nectar, after going through an immunoaffinity column and HLPC with fluorescence detection
OENO-SCMA 19-662B	3	Determination of the acquired alcoholic strength by volume of grape juice, reconstituted grape juice, concentrated grape juice and nectar
OENO-SCMA 19-662C	3	Determination of volatile acidity in grape juice, reconstituted grape juice, concentrated grape juice and nectar
OENO-SCMA 19-662D	3	Determination of total sulfur dioxide in grape juice, reconstituted grape juice, concentrated grape juice and nectar
OENO-SCMA 19-662E	3	Determination of Density and Specific gravity at 20°C in grape juice, reconstituted grape juice, concentrated grape juice and nectar
OENO-SCMA 19-662F	3	Soluble solids in grape juice, reconstituted grape juice, concentrated grape juice and nectar
OENO-SCMA 19-662G	3	Determination of total acidity in grape juice, reconstituted grape juice, concentrated grape juice and nectar
OENO-SCMA 19-662H	3	Method for $^{18}O/^{16}O$ isotope ratio determination of water in grape juice
OENO-SCMA 19-662I	3	Determination of the deuterium distribution in ethanol derived from fermentation of grape juice, concentrated grape juice, reconstituted grape juice, and nectar by application of nuclear magnetic resonance (SNIF-NMR/RMN-FINS)
OENO-SCMA 19-662J	3	Determination by isotope ratio mass spectrometry $^{13}C/^{12}C$ of ethanol obtained through the fermentation of grape juice, concentrated grape juice, reconstituted grape juice, and nectar
OENO-SCMA 19-662K	3	Analysis of mineral elements in grape juices, reconstituted grape juice, concentrated grape juices and nectars using ICP-AES (inductively coupled plasma / atomic emission spectrometry)

Ref. Resolution	Step	Title
OENO-SCMA 19-662L	3	Microbiological Analysis in grape juices, reconstituted grape juice, concentrated grape juices and nectars
OENO-SCMA 19-665	3	Alternative method for the determination of sweeteners by HPLC-DAD-CAD
ECO-DROCON 19-656	3	Update of the definitions of geographical indication and appellation of origin
ECO-FORMAT 19-651	3	Recommendations for establishing training programs for qualified technicians in oenology
ECO-FORMAT 18-635	3	Qualified technician in oenology
SECSAN-CONUSA 19-663	3	OIV guidelines for the standardization of methodology of breathalyzer tests at consumer wine events
SECSAN-SECUAL 19-664	3	OIV guidelines for the evaluation of physical treatments of grapes and its products

Ref. Resolution	Step	Title
CST 12-503H	5	OIV guidelines for the communication related to the greenhouse gas footprint for enterprises/organisations and products in the vine and wine sector
VITI-ENVIRO 18-640	5	Multi-criteria assessment of environmental impact in vitivinicultural sector – life-cycle assessment (LCA): general principles for conduction and communication of results
VITI-ENVIRO 18-641	5	OIV guide for the implementation of principles of sustainable vitiviniculture
VITI-GENETPROTEC 14-565	5	OIV guidelines for production and exchange of viticultural plant material: phytosanitary and genetic aspects
OENO-MICRO 16-594B	5	Elimination of wild microorganisms in musts by continuous high pressure processes (Ultra High Pressure Homogenisation – UHPH)
OENO-TECHNO 14-567B2	5	Distinction between additives and processing aids – Carbon dioxide
OENO-TECHNO 14-567B3	5	Distinction between additives and processing aids – Silver Chloride
OENO-TECHNO 14-567B4	5	Distinction between additives and processing aids - Dimethyl dicarbonate
OENO-TECHNO 14-567C1	5	Distinction between additives and processing aids - Skimmed milk
OENO-TECHNO 14-567C2	5	Distinction between additives and processing aids – Grape sugar
OENO-TECHNO 14-544	5	Treatment with polydimethylsiloxane - update of the international code of oenological practices
OENO-TECHNO 14-541A	5	Use of proteases to reduce concentrations of haze-forming proteins in grape must
OENO-TECHNO 14-541B	5	Use of proteases to reduce concentrations of haze-forming proteins in wine

Ref. Resolution	Step	Title
OENO-TECHNO 17-614A	5	Treatment of musts using adsorbent styrene-divinylbenzene beads to reduce or eliminate earthy-musty flavours
OENO-TECHNO 17-614B	5	Treatment of wines using adsorbent styrene-divinylbenzene beads to reduce or eliminate earthy-musty flavours
OENO-TECHNO 18-634	5	Treatment of grapes by high voltage electric pulses (PEF)
OENO-TECMIC 18-630	5	OIV guide to identify hazards, critical control points and their management in the wine industry
OENO-TECMIC 18-631	5	Guidelines for the reduction of SO_2 doses used in winemaking
OENO-SPECIF 17-629	5	Monograph on depth filter sheets
OENO-SPECIF 18-645	5	Method of determination of the mean molecular mass of potassium polyaspartate
OENO-SPECIF 18-643	5	Adsorbent styrene-divinylbenzene beads – CODE
OENO-SPECIF 18-644	5	Monograph on calcium sulfate
OENO-SCMA 16-601A	5	Revision of the method OIV-MA-AS2-01A - 'Density and specific gravity at 20°C'
OENO-SCMA 16-601B	5	Revision of the method OIV-MA-AS312-01A - 'Alcoholic strength by volume'
OENO-SCMA 16-601C	5	Method OIV-MA-AS312-01B - Alcoholic strength by volume
OENO-SCMA 17-618	5	Quantitation of glucose, malic acid, acetic acid, fumaric acid, shikimic acid and sorbic acid in wine using quantitative nuclear magnetic resonance spectrometry (^{1}H NMR)

Ref. Resolution	Step	Title
OENO-SCMA 17-620	5	Determination of alkylphenols in wines by gas chromatography-mass spectrometry
OENO-SCMA 17-628	5	Update of the method OIV-MA-AS2-01B – Density and specific gravity at 20 °C by hydrometry
OENO-SCMA 18-637	5	Simultaneous analysis of iron, copper, potassium, calcium and manganese in wines, using MP/AES
OENO-SCMA 18-636	5	Determination of sweeteners in wine by LC-MS
OENO-DROCON 18-647	5	White wine from maceration
ECO-DROCON 18-648	5	Update of the international standard for wine labelling regarding labelling potentially allergenic additives and residues
ECO-DROCON 18-649	5	Update of the international standard for wine labelling – presentation of alcoholic strength and modalities for control of nominal volume