§24.248 Processes authorized for the treatment of wine, juice, and distilling material.

Ion exchange	Various applications in the treatment of juice or wine:	Anion, cation, and non-ionic resins, except those anionic resins in the mineral acid state, may be used in batch or continuous column processes as total or partial treatment of wine, provided that with regard to juice or finished wine;
		1. Such treatment does not alter the fruit character of the juice or wine.
		2. The treatment does not reduce the color of the juice or wine to less than that normally contained in such juice or wine.
		3. Treatment does not increase inorganic anions in the juice or wine by more than 10 mg/L.
		4. The treatment does not reduce the metallic cation concentration in the juice or wine to less than 300 mg/L.
		5. The treatment does not reduce natural or fixed acid in grape wine below 4 g/L for red table wines, 3 g/L for white table wines, 2.5 g/L for all other grape wines, 4 g/L for wine other than grape wine.
		6. Treatment does not reduce the pH of the juice or wine to less than pH 2.8 nor increase the pH to more than pH 4.5.
		7. The resins used have not imparted to the juice or wine any material or characteristic (incidental to the resin treatment) which may be prohibited under any other section of the regulations in this part. The winemaker may employ conditioning and/or regenerating agents consisting of water, fruit acids common to the wine or juice being treated, and inorganic acids, salts and/or bases provided the conditioned or regenerated resin is rinsed with water until the resin and container are essentially free from unreacted (excess) conditioning or regenerating agents prior to the introduction of the juice or wine. 21 CFR 173.25.