


PRODUCTS USABLE IN THE CONTEXT OF BIO AND/OR NOP WINEMAKING REGULATIONS






The products listed below are authorised within the framework of the European Organic legislation with regards to practices and treatments involving biological products in winemaking (Amended EC Organic wine regul. n°889/2008). The list also indicates which products are permitted under NOP (National Organic Program) legislation of the USDA (United States Department of Agriculture). LAFFORT® decided to reference with a certification body some of the products usable in organic wine production « made with... » according to the NOP and European Wine regulations. This list is available on our website: laffort.com/en/certificates/

This list is given for information purpose only and evolves frequently. Please make sure you have the last version applicable (www.laffort.com).

Before any use of these products, you must imperatively have their compliance checked by your certification body that will indicate the administrative steps to follow.

	Substances	Amended EC Organic wine regul. n°889/2008	NOP (USA) «Made with...»
YEAST			
ZYMAFLORE® 011 BIO 	Selected ADY	Authorised	Authorised
ZYMAFLORE® (VL1, VL2, VL3, X5, X16, ST, CH9, CX9, DELTA, FX10, F15, F83, RB2, RB4, RX60, ALPHA ^{TD} , XPURE, ÉGIDE ^{TOMP})		Authorised	Authorised
ZYMAFLORE® SPARK		Not authorised	Authorised
ACTIFLORE® (F33, ROSÉ, F5, BO213, RMS2, CEREVISIAE)		Authorised	Authorised

NUTRIENTS & YEAST PRODUCTS

SUPERSTART®  SUPERSTART® ROUGE  SUPERSTART® BLANC  SUPERSTART® SPARK	Inactivated yeasts & yeast autolysates	Authorised	Authorised
NUTRISTART® AROM	Yeast autolysates, inactivated yeasts & diammonium phosphate	Authorised	Not authorised
NUTRISTART® ORG	Yeast autolysates	Authorised	Authorised
NUTRISTART®	Diammonium phosphate, inactivated yeasts, yeast autolysates & thiamine	Authorised	Not authorised
NUTRISTART® KP	Diammonium phosphate, inactivated yeasts & thiamine	Authorised	Not authorised
THIAZOTE® PH, THIAZOTE® KP	DAP & thiamine	Authorised	Not authorised
THIAMINE, THIAMINE KP	Dichlorhydrate of thiamine	Authorised	Not authorised
DIAMMONIUM PHOSPHATE	DAP	Authorised	Not authorised
OENOCCELL®, OENOCCELL® BIO 	Yeast cell walls	Authorised	Authorised
OENOLEES® 	Yeast cell walls & inactivated yeasts	Authorised	Authorised
ENERGIZER®, MALOBOOST®	Inactivated yeasts	Not authorised	Authorised
MALOSTART®	Yeast cell walls & inactivated yeasts	Not authorised	Authorised
FRESHAROM®, SUPERSTART® KP	Inactivated yeasts	Authorised	Authorised
POWERLEES® ROUGE	Inactivated yeasts, β-glucanase (β 1-3, β 1-6) & maltodextrin	Not authorised	Authorised
OENOLEES® MP	Mannoproteins & arabic gum	Authorised	Authorised

ENZYMES (Reg. EU n°889/2008 amended. Organic wines: only for clarification)

LAFASE® (FRUIT, HE GRAND CRU, CLARIFICATION, XL CLARIFICATION, THERMO LIQUIDE, XL EXTRACTION, BOOST, XL PRESS, XL FLOT, XL EXTRACTION ROUGE)	Pectolytic enzymes from microorganisms	Authorised	Authorised
LAFAZYM® (CL, PRESS, 600XLI ^{CE} , EXTRACT, CLARIFICATION KP, EXTRACTION KP) (except LAFAZYM® AROM)		Authorised	Authorised
OPTIZYM®		Authorised	Authorised
EXTRALYSE®, LAFAZYM® AROM, LAFAZYM® THIOLS ⁺	Enzymes from microorganisms	Not authorised	Authorised
LYSOZYM	Enzymes from eggwhite	Not authorised	Authorised

	Substances	Amended EC Organic wine regul. n°889/2008	NOP (USA) «Made with...»
BACTERIA			
LACTOENOS® B7 Direct, LACTOENOS® SB3 Direct	Lactic bacteria	Authorised	Authorised
LACTOENOS® 450 PreAc		Authorised	Authorised
LACTOENOS® B16 STANDARD KIT (bacteria alone)		Authorised	Authorised
FINING			
VEGECOLL®, VEGEFINE®, VEGEFINE® LIQUIDE*, VEGEFLOT®, VEGEFLOT® LIQUIDE*	Vegetal proteins	Authorised	Authorised
POLYMUST® ORG, POLYMUST® NATURE	Vegetal proteins (pea) & bentonite	Authorised	Authorised
POLYMUST® DC	Vegetal proteins (pea), bentonite & carbon	Authorised	Not authorised
Gelatins (GÉLATINE EXTRA N°1, GECOLL®, GECOLL® SUPRA*, GELAROM®, GELAFFORT®, CLARPRESS®, GECOLL® FLOTTATION*)	Gelatins	Authorised	Authorised
MICROCOL® range (FT, ALPHA, POUFRE, SPARK, CL G)	Bentonites	Authorised	Authorised
CASÉINE SOLUBLE, ARGILACT®	Soluble casein (and bentonite)	Authorised	Not authorised
CASEI PLUS	Potassium caseinate	Authorised	Not authorised
CLEANSARK® POUFRE, CLEANSARK® LIQUIDE NF*	Bentonite & alginate	Authorised	Authorised
ICHTYOCOLLE, CLARIFIANT VB*	Isinglass	Authorised	Not authorised
OVOCLARYL, ALBUCOLL®	Albumin	Authorised	Authorised
SILIGEL	Silicon dioxide	Authorised	Not authorised
TANNINS			
VR SUPRA®, VR SUPRA® ELEGANCE, VR COLOR®, VR SKIN®, TAN'COR®, TAN'COR GRAND CRU®, VR GRAPE®, VR SKIN®, VR KP, TANFRESH®, TANIN OENOLOGIQUE, TANIN BDX®	Tannins	Authorised	Authorised
GALALCOOL®, GALALCOOL® SP, TANSARK®*		Authorised	Not authorised
QUERTANIN® range (QUERTANIN®, QUERTANIN® INTENSE, QUERTANIN® SWEET, QUERTANIN® CHOC, QUERTANIN® Q1, QUERTANIN® PLUS)		Authorised	Authorised
STABILISATION			
STABIVIN® SP*, STABIVIN®*, STABIFIX®*	Arabic gum in solution	Authorised	Authorised
OENOGOM® INSTANT, OENOGOM® BIO 	Microgranulated arabic gum	Authorised	Authorised
MANNOSPARK®, MANNOSTAB® LIQUIDE 200*, MANNOSTAB®, MANNOFEEL®*	Mannoprotein	Authorised	Authorised
OENOBRETT® ORG	Chitosan derived from <i>Aspergillus niger</i>	Authorised	Not authorised
FLORACONTROL®	Inactivated yeasts & chitosan derived from <i>Aspergillus niger</i>	Authorised	Not authorised
POLYTARTRYL® range	Metatartaric acid	Authorised	Not authorised
POTASSIUM BITARTRATE	Potassium bitartrate	Authorised	Authorised
SPECIFIC TREATMENTS			
LACTIC ACID	Lactic acid	Authorised	Authorised
L(+) TARTARIC ACID	Tartaric acid L(+)	Authorised	Authorised
CITRIC ACID	Citric acid	Authorised	Authorised
POTASSIUM BICARBONATE	Potassium bicarbonate	Authorised	Not authorised
CALCIUM CARBONATE	Calcium carbonate	Authorised	Authorised
TOXICAL	Silice & active carbon	Authorised	Not authorised
LIQUID ACTIVATED CARBON	Active carbon	Authorised	Not authorised
ACTIVATE CARBON SUPRA 4, ACTIVATE CARBON PLUS GR, GEOSORB® Range	Active carbon	Authorised	Authorised (filtration)
ANOXYDE C	Ascorbic acid	Authorised	Authorised
SUPRAROM®	Potassium metabisulphite, ascorbic acid & tannins	Authorised	Not authorised
REDOXY PLUS	Citric acid, potassium metabisulphite, ascorbic acid & metatartaric acid	Authorised	Not authorised

	Substances	Amended EC Organic wine regul. n°889/2008	NOP (USA) «Made with...»
WOOD PRODUCTS			
NOBILE® range (Oak chips, Granulars, Staves, Barrels Refresh, Blocks...)	Pieces of wood	Authorised	Authorised

SO₂ & PRESERVATIVES

POTASSIUM METABISULPHITE	Potassium metabisulphite	Authorised	Not authorised
POTASSIUM BISULPHITE	Potassium bisulphite	Authorised	Authorised
SOLUTION 6	Sulfur dioxide	Authorised	Authorised
SOLUTION 10	Sulfur dioxide & potassium bisulphite	Authorised	Authorised
SULFUR LOZENGES & WICKS	Sulfur	Authorised	Authorised
OENOSTERYL®	Potassium metabisulphite & potassium bicarbonate	Authorised	Not authorised

FILTRATION

DIATOMYL® P00, P0, P2	Diatomaceous earth	Authorised	Not authorised
DIATOMYL® P4, P5, P6		Authorised	Authorised
PERLITE range	Expanded perlite	Authorised	Authorised
FILT SPÉCIALE	Cellulose & bentonite	Authorised	Authorised

CERTIFICATE OF NO AVAILABILITY IN EUROPEAN ORGANIC WINE:

In the current state of its knowledge, LAFFORT® guarantees:

- That with the exception of the ZYMAFLORE® SPARK, none of its conventional yeast strain (ADY) is available in BIO (European Organic wine regulation). These conventional yeast strains (ADY) can therefore be used in organic winemaking.
- That, in the case of yeast derivatives (yeasts autolysates, yeast cell walls, inactivated yeasts, mannoproteins), only the yeast cell walls OENOCELL® BIO is certified organic; the other yeast cell walls available are from different yeast strains than OENOCELL® BIO.
- Not to have commercial Organic equivalents for its specialties that are albumin, gelatins, tannins, ichtyocolle and vegetal proteins.
- In the specific case of arabic gum, not to have commercial Organic equivalents for the liquid form only.
The use of our liquid arabic gum in the European Organic wine production is possible if the user brings the proves to his body certification the interest of using the liquid form (technological, simplified process of use) instead of the powder form, for which we have a certified Organic product, the OENOGOM® BIO.

LAFFORT® certifies that all the products of the LAFFORT® mark:

- Are not from Genetically modified organisms and do not contain a G.M.O within the meaning of part A article 2 of Directive 2001/18/EC. They are not food products or ingredients obtained entirely or partially starting from genetically modified substrates concerned with the Regulation (EC) n°1830/2003; this indicates the absence of cloning.
- Do not result from ionizing treatment nor of irradiations.
- Do not result from the use of the nanotechnologies except SILIGEL and TOXICAL.
- Do not contain nor are elaborated with substrate containing sewage sludge, with petrochemical substrate or with sulfite waste liquor.

* Liquid products containing either sulfur dioxide or potassium metabisulphite (see Product data sheet).

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Quality Department