

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°848/2018).

The list also indicates which products may be permitted under the National Organic Program (NOP) legislation of the United States Department of Agriculture (USDA). **LAFFORT® recommends that you consult with your organic certifying body for final ruling on the use of any products for 'organic wines' and 'wines made with organic grapes'.** 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.

YEAST

	Substances	Amended UE Organic wine regul. n°848/2018	NOP (USA) «Made with...»
ZYMAFLORE® 011 BIO 	Selected ADY	Authorised	Authorised
ZYMAFLORE® (VL1, VL2, VL3, X5, X16, ST, CX9, DELTA, FX10, F15, F83, RB2, RB4, RX60, ALPHA ^{TD} , XPURE, ÉGIDE ^{DMF} , KHIO ^{MP} , KLIMA, X-ORIGIN, X-AROM, OMEGA ^{LT})		Authorised	Authorised
ZYMAFLORE® SPARK		Not authorised	Authorised
ACTIFLORE® (F33, ROSÉ, F5, BO213, RMS2, CEREVISIAE)		Authorised	Authorised
ACTIFLORE® D.ONE	Selected ADY & inactivated yeasts	Authorised	Authorised

NUTRIENTS & YEAST PRODUCTS

SUPERSTART®, SUPERSTART® ROUGE, SUPERSTART® BLANC SUPERSTART® SPARK	Inactivated yeasts & yeast autolysates	Authorised	Authorised
NUTRISTART® AROM	Yeast autolysates & diammonium phosphate	Authorised	Not authorised
NUTRISTART® ORG	Yeast autolysates	Authorised	Authorised
NUTRISTART®	Diammonium phosphate, inactivated yeasts, yeast autolysates & thiamine	Authorised	Not authorised
THIAZOTE® PH	DAP & thiamine	Authorised	Not authorised
THIAMINE	Dichlorhydrate of thiamine	Authorised	Not authorised
DIAMMONIUM PHOSPHATE	DAP	Authorised	Not authorised
OENOCCELL®	Yeast cell walls	Authorised	Authorised
OENOCCELL® BIO 	Yeast cell walls	Authorised	Authorised
OENOLEES®	Yeast cell walls & inactivated yeasts	Authorised	Authorised
MALOBOOST®	Inactivated yeasts	Authorised	Not authorised
FRESHAROM®, POWERLEES® LIFE	Inactivated yeasts	Authorised	Authorised
OENOLEES® MP	Mannoproteins & arabic gum	Authorised	Authorised
MANNOSWEET®	Mannoproteins & arabic gum	Authorised	Authorised

ENZYMES (only for clarification)

LAFASE® (FRUIT, HE GRAND CRU, XL CLARIFICATION, THERMO LIQUIDE, XL FLOT, XL EXTRACTION ROUGE, XL PRESS, EXTRACLEAR)	Pectolytic enzymes from microorganisms	Authorised	Authorised
LAFAZYM® (CL, PRESS, 600XL ^{CE} , EXTRACT) (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

BACTERIA

LACTOENOS® B7 Direct, BERRY Direct	Lactic bacteria	Authorised	Authorised
LACTOENOS® B16 STANDARD, LACTOENOS® 450 PreAc (nutrient included)	Lactic bacteria, inactivated yeasts & yeast autolysates	Authorised	Not authorised


FINING

	Substances	Amended UE Organic wine regul. n°848/2018	NOP (USA) «Made with...»
VEGECOLL®, VEGEFLOT®, VEGEFLOT® LIQUIDE, VEGEMUST®, VEGEMUST® LIQUIDE, VEGEFINE®, VEGEFINE® LIQUIDE	Vegetal proteins	Authorised	Authorised
POLYMUST® NATURE	Vegetal proteins (pea) & bentonite	Authorised	Authorised
Gelatins (GÉLATINE EXTRA N°1, GECOLL® SUPRA, GELAROM®, GECOLL® FLOTTATION)	Gelatins	Authorised	Authorised
MICROCOL® range (ALPHA, FT, POUDRE, SPARK, CL G)	Bentonites	Authorised	Authorised
ARGILACT®	Soluble casein (and bentonite)	Authorised	Not authorised
CASEI PLUS	Potassium caseinate	Authorised	Not authorised
CLEANSARK® LIQUIDE*	Bentonite, alginate & potassium bisulphite	Authorised	Not authorised
OENOFINE® NATURE	Inactivated yeasts, vegetable proteins (patatin & pea), bentonite	Authorised	Authorised
OENOFINE® PINK	Inactivated yeasts, vegetal proteins (patatin), carbon, bentonite	Authorised	Authorised
ICHTYOCOLLE	Isinglass	Authorised	Not authorised
OVOCLARYL	Albumin	Authorised	Authorised
SILIGEL	Silicon dioxide	Not authorised	Authorised

TANNINS

VR SUPRA®, VR SUPRA® ELEGANCE, VR COLOR®, VR SKIN®, TAN'COR®, TAN'COR GRAND CRU®, VR GRAPE®, VR KP, TANFRESH®, TANIN OENOLOGIQUE, TANIN BDX®	Tannins	Authorised	Authorised
GALALCOOL®, GALALCOOL SP, TANSPARK®		Authorised	Not authorised
QUERTANIN® range (QUERTANIN®, QUERTANIN® INTENSE, QUERTANIN® SWEET, QUERTANIN® CHOC, QUERTANIN® Q1, QUERTANIN® PLUS, QUERTANIN® Q2)		Authorised	Authorised

STABILISATION

STABIVIN®**, STABIMAX®**	Arabic gum (Verek) in solution	Authorised	Authorised
STABIFIX®**	Selected gum arabic	Authorised	Authorised
STABIVIN® SP**	Seyal gum arabic	Authorised	Authorised
OENOGOM® INSTANT**	Seyal gum arabic	Authorised subject to validation by the Certification Body	Authorised
OENOGOM® BIO 	Microgranulated arabic gum	Authorised	Authorised
MANNOSPARK®*, MANNOSTAB® LIQUIDE 200*, MANNOSTAB®, MANNOFEEL®*	Mannoprotein	Authorised	Authorised* (as from 30/06/21, only the formula- tion stabilised with sulphur dioxide)
OENOBRETT® ORG	Chitosan derived from <i>Aspergillus niger</i>	Authorised	Not authorised
FLORACONTROL®, MICROCONTROL®	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
LIQUID ACTIVATED CARBON HP, LIQUID ACTIVATED CARBON HP 160	Active carbon	Authorised	Not authorised
ACTIVATE CARBON SUPRA 4, ACTIVATE CARBON PLUS GR, GEOSORB® Range	Active carbon	Authorised	Authorised (as a filtration aid)
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

WOOD PRODUCTS

	Substances	Amended UE Organic wine regul. n°848/2018	NOP (USA) «Made with...»
NOBILE® range (Oak chips, Granulars, Staves, Barrels Refresh, Blocks, Nobispark, Spirit)	Pieces of wood	Authorised	Authorised

SO₂ & PRESERVATIVES

POTASSIUM METABISULPHITE	Potassium metabisulphite	Authorised	Not authorised
BISULPHITE 15*, BISULFITE 18*	Potassium bisulphite	Authorised	Not authorised (as from 30/06/21)
SOLUTION 6	Sulfur dioxide	Authorised	Authorised
SOLUTION 10*	Sulfur dioxide & potassium bisulphite	Authorised	Not authorised (as from 30/06/21)
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® B	Product for precoat filtration	Authorised	Not authorised
DIATOMYL® R	Product for precoat filtration	Authorised	Authorised
PERLITE range	Expanded perlite	Authorised	Authorised

* From 30/06/2021, the use of potassium bisulphite becomes non-compliant with the NOP standard for wines described as "made with organic grapes". Concerning the LAFFORT® product range, only the following are affected by this change:

- The products **POTASSIUM BISULPHITE**, **CLEANSARK® LIQUIDE** and **SOLUTION 10** are no longer authorised for NOP winemaking.
- The formulation of **MANNOSEARK®**, **MANNOSTAB® LIQUIDE 200** and **MANNOFEEL®** has been changed to allow these products to be used in NOP winemaking: potassium bisulphite has been replaced with sulphur dioxide. This change is visible on the labels of our products, which we invite you to consult before use.

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.
- Only the yeast cell walls **OENOCCELL® BIO** is certified organic; the other yeast hulls available in our range come from different strains of yeast. As such, the other conventional yeast hulls in our range can be used in EU organic production.
- Not to have commercial Organic equivalents for its specialties that are albumin, casein, gelatins, tannins, ichtyocolle and vegetal proteins. These conventional specialties can therefore be used in organic winemaking.
- ** In the specific case of gum Arabic:
 - LAFFORT® only has an organic-certified powdered gum, **OENOGOM® BIO** (Acacia vereck).

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

- Are, in view of the certificates communicated by our various suppliers, neither Genetically Modified Organisms (GMOs), nor products obtained from GMOs or by GMOs, within the meaning of Directive 2001/18/EC. They are not foodstuffs or ingredients obtained entirely or partially from genetically modified substrates covered by Regulation (EC) No 1831/2003; this therefore indicates the absence of cloning.
- Have not been exposed to ionising radiation; LAFFORT® products are not irradiated.
- 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.

Bordeaux: 05.03.24

Quality Department

