

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 ^{TMP} , KHIO ^{MP} , KLIMA, X-ORIGIN, X-AROM, OMEGA ^{LT} , EDEN) | | 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, ALBUCOLL | 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, TANSARK® | | 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 arabic gum:
 - LAFFORT® only has an organic-certified powdered gum, **OENOGOM® BIO** (acacia Verek).
 - LAFFORT® does not have liquid arabic gum organic certified.

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: 24.04.24

Quality Department

