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Your contact

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(subject to statutory modification)

Dear Sirs,

We hereby certify that the following products and substances comply with Regulation (EU) 2018/848 of 30 May 2018 on organic production and labelling of organic products and repealing Council Regulation (EC) No 834/2007 - for organic winemaking. **Please note the individual regulations of the respective national associations and organizations, these may differ from the (EU) 2018/848.**

Please note the individual comments ("") for the respective products!

	Oenological processes	Name of products and substances	Products
Point 3	Centrifugation and Filtration	Perlite	BECOLITE 3000, 5000
		Cellulose	BECOCEL 100,150,250,2000
		Diatomeaceous earth	
Point 5	Use	Yeasts ¹ For the individual yeast strains: if available, derived from organic raw material.	Active Dry Yeast of the brand SIHA and SIHAFERM – in this product group, the individual yeast strain does not exist as bio-certified yeast strain, therefore it can be used according EU VO 2018/1584.
Point 6	Use	Di-ammonium phosphate	SIHA Fermentation Salt (100% DAHP), SIHA Fermentation Salt Plus (DAHP, Cellulose, Vit B ₁)
		Thiamine hydrochloride	SIHA Vitamin B ₁ (Pulver, Sticks)
		Inactivated yeast, autolysates of yeast and yeast hulls	SIHA SpeedFerm*, SIHA Proferm H ₂ O ₂ *, SIHA Proferm Red*, SIHA Proferm Fit*, SIHA Proferm Arom+* *listed product based on individual product formulation not as organic certified products, therefore they can be used according EU VO 2018/1584.
Point 7	Use	Sulphur dioxide	
		Potassium bisulphite or potassium metabisulphite	SIHA Potassium bisulphite
Point 9	Use	Charcoal for oenological use	SIHA Active Carbon GE, SIHA Active Carbon FA, SIHA Actiliq GE, Carbogran FA

	Oenological processes	Name of products and substances	Products
Point 10	Clarification	Edible gelatine ² Derived from organic raw material if available.	SIHA Gelatin fine granules, SIHA Gelatin liquid, SIHA Flotation gelatin* * Not from organic raw material produced. If alternative products from organic raw material is available on the market, these products are not allowed to use for organic wine making.
		Plant proteins from wheat and peas ² Derived from organic raw material if available.	SIHA Pea Protein * * Not from organic raw material produced. If alternative products from organic raw material is available on the market, these products are not allowed to use for organic wine making.
		Isinglass ² Derived from organic raw material if available.	SIHA OPTISIL (Silicates + Isingglass) * * Not from organic raw material produced. If alternative products from organic raw material is available on the market, these products are not allowed to use for organic wine making.
		Egg white albumin ² Derived from organic raw material if available.	
		Tannins ² Derived from organic raw material if available.	SIHA Tannin FC* SIHA Tannin MOX* SIHA Tannin RWM* SIHA Tannin flüssig* * Not from organic raw material produced. If alternative products from organic raw material is available on the market, these products are not allowed to use for organic wine making.
		Casein	
		Silicon dioxide	SIHA Optisil (Silicates + Isingglass) * * Not from organic raw material produced. If alternative products from organic raw material is available on the market, these products are not allowed to use for organic wine making.
		Bentonite	SIHA Active Bentonite G, SIHA Ca-Bentonite G, SIHA Puranit, SIHA Puranit UF, SIHA Brilliant liquid
		Pectolytical enzyme	Panzym Clair Rapide G, Panzym Extract G, SIHAZYM Claro, SIHAZYM Uni, SIHAZYM Extro, SIHA Pektinase W flüssig, SIHAZYM Flot, ConZym Pex Uni
Point 12	Use for acidification	Lactic acid	
Point 13	Use for deacidification	Calcium carbonate	SIHA Special Wine Lime
		Neutral Potassium tartrate	
		Potassiumbicarbonate	SIHA Potassium Bicarbonate, SIHADEX

	Oenological processes	Name of products and substances	Products
Point 17	Use	Lactic bacteria	SIHALACT Oeno, SIHALACT Fresh, SIHALACT Mouthfeel
Point 19	Use	L-Ascorbic acid	Ascorbic acid
Point 24	Addition for wine stabilisation purposes	Citric acid	Citric acid – Monohydrate
Point 25	Addition	Tannins ² Derived from organic raw material if available.	SIHA Tannin FC* SIHA Tannin MOX* SIHA Tannin RWM* * Not from organic raw material produced. If alternative products from organic raw material is available on the market, these products are not allowed to use for organic wine making.
Point 27	Addition	Meta tartaric acid	Meta tartaric acid
Point 28	Use	Acacia gum ² Derived from organic raw material if available.	SIHA Gum Arabic granulate * SIHA Gum Arabic liquid * * Not from organic raw material produced. If alternative products from organic raw material is available on the market, these products are not allowed to use for organic wine making.
Point 30	Use	Potassium bitartrate	Pure tartrate

Best regards

Productmanagement

Eaton Technologies GmbH