



ORGANIC WINEMAKING (BIO AND/OR NOP)

Before using, **the products conformity must be validated in compliance with the certification body**. This list was updated on 21/03/2024. Please note that this list is for information purposes only and it evolves regularly.





PLEASE NOTE, REGULATIONS CHANGE REGULARLY:
when you buy, make sure you have the latest version in force,
online at www.lamothe-abiet.com in the "quality & certificates" section.



REGULATION

Amended EU Regulation No. 848/2018 on authorised oenological practices and treatments in organic winemaking. USDA (United States Department of Agriculture) NOP (National Organic Program) regulation.

USE	COMPOSITION	PRODUCTS	ORGANIC WINE REGULATION EU 848/2018 amended	NOP (USA) «MADE WITH...»	
FERMENTATION PRODUCTS	Yeasts	Gamme Excellence®, Gamme L.A.	Autorised		
	Bacteria	Ĉeno 1®, Bactérie XTREM			
YEAST NUTRITION PRODUCTS	Diammonium phosphate	Phosphate diammonique	Autorised	Not Autorised	
	Diammonium phosphate, thiamine chlorohydrate	Vitaferment PH			
	Thiamine chlorohydrate	Thiamine			
	Yeast cell walls	Flor'Protect®	Autorised		
	Inactivated yeasts	ĈenoStim®, OptiThiols®, OptiEsters®, Aroma Protect®	Autorised	Autorised	
	Inactivated yeasts, diammonium phosphate, thiamine	OptiFerm®		Not Autorised	
	Yeast autolysates, inactivated yeasts	OptiFlore® O		Autorised	Autorised
	Yeast autolysates	Natur'Soft®			
	Inactivated yeasts, yeast cell walls	OptiML®			
	Inactivated yeasts, β-glycosidase enzymes	Aroma T'n'T	Not Autorised		
CLARIFICATION PRODUCTS	Pectolytic enzymes	Novoclair® Speed, VinoClear® Classic, VinoCrush® Classic, Vinozym® Ultra FCE, Vinozym® FCE G, Vinozym® Process, Vinozym® Vintage FCE, ĈEnozym® Clear, ĈEnozym® Crush, ĈEnozym® Ultra FCE, ĈEnozym® Thermo	Autorised <i>For clarification only</i>	Autorised	
	Other Enzymes	ĈEnozym® Fruity White, Vinotaste® Pro, Lacticide, ĈEnozym® Thiols, ĈEnozym® Red Expression, ĈEnoFlow Max	Not Autorised		
	Natural bentonite	Bentosol Poudre, Bentosol Protect, Bentosol FT	Autorised		
	Potassium alginate	Alginate E2F®	Autorised	Not Autorised	
	Pea proteins	Greenfine® Must, Greenfine® Must-L	Autorised		
	Pea proteins, calcium bentonite, inactivated yeasts	GreenFine® Nature	Autorised <i>Until the end of AF</i>	Autorised	
	Fish fining agent	Colle de poisson L.A.	Autorised	Not Autorised	
	Casein	Caséine soluble			
	Potassium caseinate	Casémix			
	Silicon dioxide	Blankasit Super, Gel de Silice L.A.	Not Autorised		
	Gelatins	Geldor®, Gélatine Supérieure, Gélatine Spéciale Vins Fins, Gelfine®, Gelflot	Autorised	Autorised	
	Ovalbumins	Albumine d'œuf poudre, Ovaline®			
	Inactivated yeasts, pectolytic enzymes	Natur'Fine® Prestige			
	Tannins	Tan'Excellence®, Pro Tanin R®, Softan® Finition, Softan® Power, Softan® Sweetness, Softan® Vinification, Tanin E2F®, Tan&Sense® Volume, Tan&Sense® Forte, Tan&Sense® Expression, Tan& Sense® Origin, Vinitan® Advance	Autorised		
		Tanin Gallique à l'Alcool		Not Autorised	

USE	COMPOSITION	PRODUCTS	ORGANIC WINE REGULATION EU 889/2008 amended	NOP (USA) «MADE WITH...»
STABILISATION & CONSERVATION PRODUCTS	Metatartaric acid	Antitartre 40	Autorised	Not Autorised
	Potassium bitartrate	Bitartrate de potassium	Autorised	
	Sulfur dioxide	Sulfisol 6%		
	Sulfur dioxide and potassium bisulfite	Sulfisol 10%, Sulfisol 18%		
	Potassium bisulfite	Sulfisol 15%	Autorised	Not Autorised
	Potassium metabisulfite	Pyrosulfite de potassium, Coeff 2, Coeff 5		
	Sulfur	Pastilles et Bougies	Autorised	
	L-ascorbic acid	Acide Ascorbique		
	Citric acid	Acide Citrique		
	Carbon (decolouring)	Charbon Super Ultose	Autorised	Not Autorised, Autorised only for filtration
	Carbon (decontamination)	Géospriv		
	Chitosane	KillBrett®		Not Autorised
	Mannoprotein	STAB K®, Manno'Sense®	Autorised	Autorised
	Arabic gum and mannoprotein	Subli'Sense, Manno'Gom		
	Arabic gum	Gomme LA BIO  , Vinogom BIO 	Autorised	
Gomme arabique L.A., Gomme arabique ST, Polygom		Autorised under validation by the certification body		
Vinogom®				
	Excelgom®	Not Autorised		
ACIDIFICATION & DEACIDIFICATION PRODUCTS	Lactic acid	Acide Lactique	Autorised	Autorised
	L(+) tartaric acid	Acide Tartrique		
	Potassium bicarbonate	Bicarbonate de Potassium		Not Autorised
FILTRATION PRODUCTS	Perlite	Harbolite 900, Harbolite 900S	Autorised	
	Diatomaceous earth	Diatose B, Diatose R		
			Diatose L.A. 5, Diatose L.A. 6, Diatose L.A. 14, Celite 545	Autorised
CENOBOIS® RANGE	Oak products	Copeaux, Granulars, Stick Inside, CEnoblends®, CEnobois® 3D, Sticks CEnobois®, Staves CEnobois® 18mm, Blocks CEnobois® 18mm	Autorised	

CERTIFICATE OF NO AVAILABILITY IN EUROPEAN ORGANIC WINE

At present, the company Lamothe-Abiet certifies that it does not have commercially available organic equivalents for the products listed in this certificate excluding Gomme LA BIO and Vinogom® BIO, powdered gums certified ORGANIC.

All the products of the Lamothe-Abiet 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 the EEC 2001/18 of the 3/12/01. They are not food products or ingredients obtained entirely or partially starting from genetically modified substrates concerned with the regulation EEC 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 Blankasit Super and Gel de Silice.
- Do not contain nor are elaborated with substrate containing sewage sludge, with petrochemical substrate or with sulfite waste liquor.

Refer to the website of: www.intrants.bio to know the products from Lamothe-Abiet brand usable in organic winemaking BIO EU and/or NOP USA.

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*Myriam POIRIER,
Quality Manager
on 21/03/2024*