



# PRODUCTS USABLE IN 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 03<sup>rd</sup> February 2020. Please note that this list is for information purposes only and it evolves regularly.



Check on our website: <http://www.lamothe-abiet.com/en/company/certificates>.



## REGULATION

Regulation EC n°889/2008 amended laying down detailed rules for the implementation of the Council Regulation (CE) (EC) n°834/2007 concerning organic wine.

Regulation NOP (National Organic Program) of the USDA (United States Department of Agriculture).

USE	COMPOSITION	PRODUCTS	ORGANIC WINE REGULATION EU 889/2008 amended	NOP (USA) « MADE WITH... »	
FERMENTATION PRODUCTS	Yeasts	Gamme Excellence®, Gamme L.A.	Autorised		
	Bacteria	Oeno 1®			
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	OenoStim®, OptiThiols®, OptiEsters®, Aroma Protect	Autorised Excluding malolactic fermentation	Autorised	
	Inactivated yeasts, diammonium phosphate, thiamine	OptiFerm®		Not Autorised	
	Yeast autolysates, inactivated yeasts	OptiFlore® 0		Autorised	
	Yeast autolysates	Natur'Soft®			
	Inactivated yeasts, yeast cell walls	OptiML®	Not Autorised	Autorised	
	Inactivated yeasts, β-glycosidase enzymes	Aroma T'n'T			
CLARIFICATION PRODUCTS	Pectolytic enzymes	Novoclair® Speed, Ultrazym® 100G, VinoClear® Classic, Vinocrush® Classic, Vinozym® Ultra FCE, Vinozym® FCE G, Vinozym® Process, Vinozym® Vintage FCE, Oenozym® Thiols, Oenozym® Clear, Oenozym® Crush, Oenozym® Ultra FCE	Autorised For clarification only	Autorised	
	Other Enzymes	Oenozym® FW (β-glycosidases), Vinoflow® Max, Vinotaste® Pro (pectinases + β-glucanases), Lacticide (Lysozyme)	Not Autorised	Autorised	
	Natural bentonite	Bentosol Calcique, Bentosol Poudre, Bentosol Protect	Autorised		
	Activate bentonite	Bentosol E2F®	Autorised	Not Autorised	
	Kaolin	Kaolin E2F®	Not Autorised	Autorised	
	Potassium alginate	Alginate E2F®	Autorised	Not Autorised	
	Proteins from vegetal origin	Greenfine® Must, Greenfine® Must L, Greenfine® Wine	Autorised		
	Fish fining agent	Colle de poisson L.A.	Autorised	Not Autorised	
	Casein	Caséine soluble			
	Potassium caseinate	Caséimix			
	Silicon dioxide	Blankasit Super, Gel de Silice L.A.			
	Tannins	Tan'Excellence®, Pro Tanin R®, Gallo Tanin B, Softan® Finition, Softan® Power, Softan® Sweetness, Softan® Vinification, Tanin E2F®, Tan&Sense Volume, Tan&Sense Forte, Vinitan® Advance			Autorised
		Tanin Gallique à l'Alcool			Not Autorised
	Gelatins	Geldor®, Gélatine de Russie Supérieure, Gélatine Spéciale Vins Fins, Gelfine®, Gelflot			Autorised
	Ovalbumins	Albumine d'œuf poudre, Ovaline®			Autorised
	Inactivated yeasts, pectolytic enzymes	Natur'Fine® Prestige	Not Autorised	Autorised	
	Pea proteins, calcium bentonite, inactivated yeasts	GreenFine® Press			

USE	COMPOSITION	PRODUCTS	ORGANIC WINE REGULATION EU 889/2008 amended	NOP (USA) « MADE WITH... »
STABILISATION & CONSERVATION PRODUCTS	Metatartaric acid	Antitartre 36, Antitartre 40	Autorised	Not Autorised
	Potassium bitartrate	Potassium bitartrate	Autorised	
	Sulfur dioxide	Sulphur dioxide, Sulfisol 6%		
	Sulfur dioxide and Potassium Bisulfite	Sulfisol 10%, Sulfisol 18%		
	Potassium Bisulfite	Sulfisol 15%		
	Potassium Metabisulfite	Pyrosulfite de potassium, Coeff 2, Coeff 5	Autorised	Not Autorised
	Sulfur	Pads and Candles	Autorised	
	L-ascorbic Acid	Ascorbic acid		
	Citric Acid	Citric Acid		
	Carbon (decolouring)	Super ultose TS coal	Autorised	Not Autorised Authorised only for filtration
	Carbon (decontamination)	Geospriv		Not Autorised
	Chitosane	KillBrett®		
	Sulfate de cuivre	Copper sulphate crystals/ solution		Not Autorised
	Mannoprotein	Stab K®, Manno'Sense®	Autorised	
	Arabic Gum and mannoprotein	Subli'Sense		
	Arabic Gum	L.A. Gum, Standard Arabic Gum, Vinogom®, Polygom		
ACIDIFICATION & DEACIDIFICATION PRODUCTS	Lactic Acid	Lactic Acid	Autorised	Autorised
	L(+) tartaric Acid	Tartaric Acid		
	Calcium carbonate	Lime Carbonate		Not Autorised
	Potassium bicarbonate	Potassium bicarbonate		
FILTRATION PRODUCTS	Perlite	Harbolite 900	Autorised <i>Only as inert filtration agent</i>	
	Cellulose and Diatomaceous earth	L.A. Pre-coat		
	Diatomaceous earth	Diatose B, Diatose R, Diatose L.A. 0, Diatose L.A. 1, Diatose L.A. 2, , Celite 545		
		Diatose L.A. 5, Diatose L.A. 6, Diatose L.A. 14	Autorised	Not Autorised
OENOBOIS® RANGE	Oak products	Chips, Granulars, Sticks, Oak Inside, Stick Inside, Oenoblends®, Oenobois® 3D, Staves Oenobois® 18mm, Blocks Oenobois® 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.

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](http://www.intrants.bio) to know the products from Lamothe-Abiet brand usable in organic winemaking BIO EU and/or NOP USA.



Excellence Bio-Nature®:

*Metschnikowia pulcherrima* strain, produced under biological conditions according to European regulations and in compliance with American organic regulations (NOP).



VEGAN : a certificate that lists our Vegan products is available on demand.

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Ambre RAIBON,  
Quality Manager  
on 03/02/2020