

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. The list also indicates which products are permitted under NOP (National Organic Program) legislation of the USDA (United States Department of Agriculture). **LAFFORT® decided to reference with a certification body some of the products usable in organic wine production « made with... » according to the NOP and European Wine regulations. This list is available on our website www.laffort.com/en/quality-management**


	SUBSTANCE	NOP (USA) «Made with...»	EU Organic wine regul. n°203/2012
YEASTS			
Yeast Zymaflore® 011 BIO 	GMO free Selected ADY	Authorised	Authorised
Yeast Zymaflore® (VL1, VL2, VL3, X5, X16, ST, CH9, DELTA, FX10, F15, F83, RB2, RB4, RX60, TD ALPHA, XPURE)	GMO free Selected ADY	Authorised	Authorised
Yeast Zymaflore® SPARK	GMO free Selected ADY	Authorised	Not Authorised
Actiflore® range (F33, ROSÉ, F5, BO213, RMS2, CEREVISIAE)	GMO free Selected ADY	Authorised	Authorised
ENZYMES (Reg. EU n°203/2012 Organic wines: only for clarification)			
Lafase® range (FRUIT, HE GRAND CRU, CLARIFICATION, XL CLARIFICATION, THERMO LIQUIDE - except XL EXTRACTION)	GMO free pectolytic enzymes	Authorised	Authorised
Lafazym® range (CL, PRESS, 600XL) (except Lafazym® Arom & Lafazym® Extract)	GMO free pectolytic enzymes	Authorised	Authorised
Optizym®	GMO free pectolytic enzymes	Authorised	Authorised
Extralysé®, Lafase® XL Extraction, Lafazym® Arom, Lafazym® Extract	GMO free enzymes	Authorised	Not Authorised
Other enzymes: Lysozym	GMO free enzymes	Authorised	Not Authorised
BACTERIA			
Lactoenos® SB3 Instant	GMO free bacteria	Authorised	Authorised
NUTRIENTS			
Thiazote® PH	DAP, Thiamine	Not Authorised	Authorised
Thiamine	Dichlorhydrate of Thiamine	Not Authorised	Authorised
Phosphate d'ammonium	DAP	Not Authorised	Authorised
Oenocell®, Oenocell® BIO 	GMO free yeast cell walls	Authorised	Authorised
Oenolees®, Malostart®	GMO free yeast cell walls GMO free inactivated yeasts	Authorised	Not Authorised
Superstart®, Supertart® Rouge, Superstart® Blanc, Superstart® Spark	GMO free inactivated yeasts GMO free yeast autolysates	Authorised	Not Authorised
Fresharom®, Energizer®	GMO free inactivated yeasts	Authorised	Not Authorised
Nutristart® Org	GMO free yeast autolysates	Authorised	Not Authorised
TANNINS			
VR Supra®, VR Supra® Elegance, VR Color®, VR KP, Tan'Cor, Tan'Cor Grand Cru®, VR Grape®, Tanfresh®, Tanspark®, Tanin Oenologique	Tannins	Authorised*	Authorised
Galalcool®, Galalcool® SP	Tannins	Not Authorised	Authorised
Gamme Quertanin®	Tannins	Authorised*	Authorised
WOOD PRODUCTS			
Nobile® range (Oak chips, Granulars, Staves, Barrels, Blocks...)	Pieces of wood	Authorised	Authorised



FINING

Siligel, Vinosol 1	Silicon dioxide	Not Authorised	Authorised
Microcol® range	Bentonites	Authorised	Authorised
Gelatines: Gélatine Extra n°1, Gecoll®, Gecoll® n° 5, Gecoll® Supra, Gelarom®, Gelaffort®, Clarpress®, Gecoll® Flottation	Gelatins	Authorised*	Authorised
Caséine soluble, Argilact®	Casein	Not Authorised	Authorised
Casei Plus	Potassium caseinate	Not Authorised	Authorised
Ichtyocolle (fish fining agent), Clarifiant VB	Isinglass	Not Authorised	Authorised
Polymust® Org	Vegetal protein, Bentonite	Authorised	Authorised
Polymust® DC Org	Vegetal protein, Bentonite, Carbon	Not Authorised	Authorised
Ovoclaryl, Albucloll®	Albumin	Authorised	Authorised

STABILISATION

Stabivin® SP, Stabivin®, Stabifix®	Arabic gum in solution	Authorised	Authorised
Oenogom® instant	Microgranulated arabic gum	Authorised	Authorised
Polytartryl® range	Metatartaric acid	Not Authorised	Authorised
Bitartrate de Potassium	Potassium bitartrate	Authorised	Authorised
Mannostab®, Mannostab® Liquide	Mannoprotein	Authorised	Not Authorised
Oenogom® BIO 	Arabic gum micro-granulated	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	Authorised
Carbonate de Chaux	Calcium carbonate	Authorised	Authorised
Toxical	Silice, Active carbon	Authorised (filtration)	Authorised
Liquid activated carbon	Active carbon	Authorised (filtration)	Authorised
Activate carbon: Supra 4, Plus Gr, Geosorb® range	Active carbon	Authorised (filtration)	Authorised
Sulfiredox	Copper sulphate	Not Authorised	Authorised (until 31/07/15)
Cleanspark®	Bentonite & Alginate solution	Not Authorised	Authorised
Anoxyde C	Ascorbic Acid	Authorised	Authorised
Suprarom®	Potassium metabisulfite, ascorbic acid and tannins	Not Authorised	Authorised
Redoxy Plus	Citric acid, metabisulfite, ascorbic acid, metatartaric acid	Not Authorised	Authorised

SO₂ & PRESERVATIVES

Potassium Metabisulfite	Potassium metabisulfite	Not Authorised	Authorised
Potassium bisulfite	Potassium bisulfite	Authorised	Authorised
Solution 6	Sulfur dioxide and water	Authorised	Authorised
Solution 8, 10	Potassium bisulfite, SO ₂	Authorised	Authorised
Anhydride sulfureux (tubes 25 Kg, 35 Kg et 50 Kg)	Anhydride sulfureux	Authorised	Authorised
Sulphur rings and wicks	Sulfur	Authorised	Authorised
Oenosteryl®	Métabisulfite K, Bicarbonate K	Not Authorised	Authorised

FILTRATION

Diatomyl® range	Diatomaceous earth	Authorised	Authorised
Perlite range,	Expanded perlite	Authorised	Authorised
Filt Spéciale	Cellulose & Bentonite	Authorised	Authorised

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).

LAFFORT® certifies that only the yeast cell walls **OENOCCELL® BIO** is certified organic; the other yeast cell walls available are from different yeast strains than **OENOCCELL® BIO**.

Also, in the present state of its knowledge, LAFFORT® certifies not to have commercial Organic equivalents for its specialties that are albumin, gelatins, tannins, ichtyocolle and vegetal proteins.

In the specific case of arabic gum, LAFFORT® certifies not to have commercial Organic equivalents for the liquid form only. The use of our liquid arabic gum in the European Organic wine production is possible if the user brings the proves to his body certification the interest of using the liquid form (technological, simplified process of use) instead of the powder form, for which we have a certified Organic product, the **OENOGOM® BIO**.

All the products sold by LAFFORT® are neither GMO nor ionized.

This list is given for information purpose only and evolves frequently. Please make sure you have the last version applicable (Available online: 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 (Label checking and SO₂ content, check of inputs authorized via our data sheets and / or certificates).

* Authorized in certain cases, to be confirmed by the certification body.

** Usable within the limits of 30 % of the volume of the finished product.

Bordeaux: 20/04/15

Elixabet CAPOT
Coordinatrice Qualité



LAFFORT

l'œnologie par nature



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