



List elaborated following the execution of rules (UE) no. 203/2012 from the 8<sup>th</sup> march 2012 commission, and the execution of rules no. 2018/1584 from the 22<sup>st</sup> October 2018, editing the rule (CE) no. 889/2008 on the modalities of the rule (CE) no. 834/2007 from the Consul these last two repealed is replaced by EU Regulation no. 2018/848 and these secondary acts (delegated regulation and implementing regulation) and the rule NOP for the USA related to organic wine. It is your responsibility to find out from your certification organisms and to check the conformity with the list of products bellow. This list is a guide and is an interpretation, of which we hope to be as close as possible, from the rules applied. IOC will not be able to be kept responsible for an interpretation mistake, or others damages linked to the use of this list without further research from your side.

<b>Optimisation of fermentation</b>		<b>EU REGULATION BIO WINE</b>	<b>NOP (made with ...)</b>
<b>ACTIPROTECT™</b>	Yeast autolysates, inactivated yeasts	✓ <sup>(1)</sup>	✓
<b>ACTIPROTECT +™</b>	Yeast autolysates, inactivated yeasts	✓ <sup>(1)</sup>	✓
<b>ACTIPROTECT ROSÉ™</b>	Yeast autolysates, inactivated yeasts	✓ <sup>(1)</sup>	✓
<b>ACTIVIT™</b>	Inactivated yeasts, diammonium phosphate, thiamine	✓ <sup>(1)</sup>	NA
<b>ACTIVIT NAT™</b>	Yeast autolysates, inactivated yeasts	✓ <sup>(1)</sup>	✓
<b>ACTIVIT O™</b>	Yeast autolysates, inactivated yeasts, thiamine	✓ <sup>(1)</sup>	NA
<b>ACTIVIT SAFE™</b>	Yeast autolysates, Yeast hulls	✓ <sup>(1)</sup>	✓
<b>BIO YEAST CELL WALLS™</b> 	Yeast hulls	✓	✓
<b>CELLCLEAN™</b>	Yeast hulls	✓ <sup>(1)</sup>	✓
<b>EXTRA PM™</b>	Yeast autolysates, inactivated yeasts	NA	✓
<b>FOSFOVIT™</b>	Diammonium phosphate, thiamine	✓	NA
<b>HYDRA PC™</b>	Yeast autolysates, inactivated yeasts	✓ <sup>(1)</sup>	✓
<b>NATJJA™</b>	Yeast autolysates, inactivated yeasts, chitosan	✓ <sup>(1)</sup>	NA
<b>NATJJA FIZZ™</b>	Yeast autolysates, inactivated yeasts, chitosan	✓ <sup>(1)</sup>	NA
<b>NUTRIFLORE FML™</b>	Inactivated yeasts	✓ <sup>(1)</sup>	✓
<b>NUTRIFLORE PDC™</b>	Inactivated yeasts	✓ <sup>(1)</sup>	✓
<b>PHOSPHATE DIAMMONIQUE</b>	Diammonium phosphate	✓	NA
<b>PHOSPHATES TITRÉS™</b>	Diammonium phosphate, thiamine	✓	NA
<b>THIAMINE</b>	Thiamine	✓	NA

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<sup>(1)</sup>= From BIO material if available <sup>(2)</sup>= Only for clarification <sup>(3)</sup>= As filtration agent

## Oenological yeasts

		<b>EU REGULATION BIO WINE</b>	<b>NOP (made with ...)</b>
IOC 11-1002 <sup>TM</sup>	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC 11-1002 K <sup>TM</sup>	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC 18-2007 <sup>TM</sup>	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC B 2000 <sup>TM</sup>	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC B 3000 <sup>TM</sup>	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC BE FRESH <sup>TM</sup>	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC BE FRUITS <sup>TM</sup>	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC BE THIOLS <sup>TM</sup>	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC BIO <sup>TM</sup> 	Active dry yeasts	✓	✓
IOC BOREAL <sup>TM</sup>	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC BY <sup>TM</sup>	Active dry yeasts	✓ <sup>(4)</sup>	✓
IOC CALYPSO <sup>TM</sup>	Active dry yeasts	✓ <sup>(4)</sup>	✓
IOC DYNAMIX <sup>TM</sup>	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC DIRECT UNIVERSE <sup>TM</sup>	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC FIZZ <sup>TM</sup>	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC FIZZ + <sup>TM</sup>	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC FRESH ROSÉ <sup>TM</sup>	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC GAÏA <sup>TM</sup>	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC HARMONIE <sup>TM</sup>	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC INFINI' TWICE <sup>TM</sup>	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC PRESTIGE <sup>TM</sup>	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC PRIMROUGE - R 9001 <sup>TM</sup>	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC R 9002 <sup>TM</sup>	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC R 9008 <sup>TM</sup>	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC RÉVÉLATION TERROIR <sup>TM</sup>	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC RÉVÉLATION THIOLS <sup>TM</sup>	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC TWICE <sup>TM</sup>	Active dry yeasts	✓ <sup>(1)</sup>	✓

## Lees alternatives

		<b>EU REGULATION BIO WINE</b>	<b>NOP (made with ...)</b>
EDIFYS RILIEVO <sup>TM</sup>	Inactivated yeasts, yeast autolysates	✓	✓
EDIFYS INCISO <sup>TM</sup>	Inactivated yeasts, yeast autolysates	✓	✓
FULLPROTECT <sup>TM</sup>	Inactivated yeasts and tannin	✓	✓
GLUTAROM <sup>TM</sup>	Inactivated yeasts	NA	✓
GLUTAROM EXTRA <sup>TM</sup>	Inactivated yeasts	NA	✓
SPHERE BLANC <sup>TM</sup>	Inactivated yeasts	✓ <sup>(1)</sup>	✓
SPHERE EXPRESS <sup>TM</sup>	Inactivated yeasts, mannoproteins	✓ <sup>(1)</sup>	✓
SPHERE ROUGE <sup>TM</sup>	Inactivated yeasts	✓ <sup>(1)</sup>	✓

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<b>ULTIMA FRESH™</b>	Mannoproteins, arabic gum	✓ <sup>(1)</sup>	✓
<b>ULTIMA JUMP™</b>	Mannoproteins, arabic gum	✓ <sup>(1)</sup>	✓
<b>ULTIMA READY EXPRESSION™</b>	Mannoproteins, arabic gum, citric acid (<1%)	✓ <sup>(1)</sup>	NA
<b>ULTIMA READY FIZZ™</b>	Mannoproteins, arabic gum, citric acid	✓ <sup>(1)</sup>	NA
<b>ULTIMA READY LIFE™</b>	Mannoproteins, arabic gum, citric acid (<1%)	✓ <sup>(1)</sup>	NA
<b>ULTIMA SOFT™</b>	Mannoproteins, arabic gum	✓ <sup>(1)</sup>	✓

## Enzymatic preparations

		<b>EU REGULATION BIO WINE</b>	<b>NOP (made with ...)</b>
<b>MYZYM AROMA™</b>	Glycosidases	NA	✓
<b>MYZYM CLARIF™</b>	Pectinolytic enzymes	✓ <sup>(2)</sup>	✓
<b>MYZYM CLEAR™</b>	Pectinolytic enzymes, β-Glucanases	NA	✓
<b>MYZYM ELEVAGE™</b>	β-Glucanases	NA	✓
<b>MYZYM EXTRACT™</b>	Pectinolytic enzymes	✓ <sup>(2)</sup>	✓
<b>MYZYM MPF™</b>	Pectinolytic enzymes	✓ <sup>(2)</sup>	✓
<b>MYZYM READY CH™</b>	Pectinolytic enzymes	✓ <sup>(2)</sup>	✓
<b>MYZYM READY CLARIFICATION™</b>	Pectinolytic enzymes	✓ <sup>(2)</sup>	✓
<b>MYZYM READY EXTRACTION™</b>	Pectinolytic enzymes	✓ <sup>(2)</sup>	✓
<b>MYZYM READY EXTREM™</b>	Pectinolytic enzymes	✓ <sup>(2)</sup>	✓
<b>MYZYM READY PRESS™</b>	Pectinolytic enzymes	✓ <sup>(2)</sup>	✓
<b>MYZYM READY SPIRIT™</b>	Pectinolytic enzymes	✓ <sup>(2)</sup>	✓
<b>MYZYM READY'UP™</b>	Pectinolytic enzymes	✓ <sup>(2)</sup>	✓
<b>MYZYM RED FRUIT™</b>	Pectinolytic enzymes, Glycosidases	NA	✓
<b>MYZYM ULTRA CLARIF™</b>	Pectinolytic enzymes	✓ <sup>(2)</sup>	✓
<b>MYZYM ULTRA EXTRACT™</b>	Pectinolytic enzymes	✓ <sup>(2)</sup>	✓
<b>MYZYM WHITE FRUITS™</b>	Pectinolytic enzymes, Glycosidases	NA	✓

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## Bacteria

		EU REGULATION BIO WINE	NOP (made with ...)
EXTRAFLORE PURE FRUIT™	Bacteria	✓	✓
EXTRAFLORE COMPLEXITY™	Bacteria	✓	✓
EXTRAFLORE CO-IN™	Bacteria	✓	✓
INOBACTER™	Bacteria	✓	✓
INOBACTER ONLY™	Bacteria	✓	✓
INOFLORE™	Bacteria	✓	✓
MAXIFLORE ELITE™	Bacteria	✓	✓
MAXIFLORE SATINE™	Bacteria	✓	✓


## Clarification - Fining of musts

		EU REGULATION BIO WINE	NOP (made with ...)
BENTOLACT B™	Bentonite and potassium caseinate	✓	NA
BENTOSTAB GRANULES	Active sodium bentonite	✓	NA
BENTOSTAB POUDRE	Active sodium bentonite	✓	NA
BENT'UP™	Active sodium bentonite	✓	NA
CASEINATE DE POTASSIUM™	Potassium caseinate	✓	NA
CLARIFIANT NAT™	Non-activated calco sodium bentonite	✓	✓
CLARIFIANT S™	Active sodium bentonite	✓	NA
GEL'UP™	Pork gelatine 80-100°Bloom	✓ <sup>(1)</sup>	✓
INOBENT™	Active sodium bentonite	✓	NA
INOBENT NAT™	Non-activated calco sodium bentonite	✓	✓
INOFINE V™	Vegetal proteins	✓ <sup>(1)</sup>	✓
INOFINE V MES™	Vegetal proteins, tartaric acid	✓ <sup>(1)</sup>	NA
QI FINE™	Pea proteins, chitosan, tartaric acid	✓ <sup>(1)</sup>	NA
QI FINE MES™	Pea proteins, chitosan, tartaric acid, Potassium bisulfate	✓ <sup>(1)</sup>	NA
QI NO[Ox]™	Pea proteins, bentonite, chitosan	✓ <sup>(1)</sup>	NA
Qi UP XC™	Chitosan, tartaric acid	✓ <sup>(1)</sup>	NA
Qi UP XC MES™	Chitosan, tartaric acid	✓ <sup>(1)</sup>	NA

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## Stabilisation

		<b>EU REGULATION BIO WINE</b>	<b>NOP (made with ...)</b>
<b>ACIDE METATARTRIQUE</b>	Metatartaric acid	✓	NA
<b>CREME DE TARTRE MICRONISEE</b>	Potassium bitartrate	✓	✓
<b>FLASHGUM BIO™</b> 	Arabic gum, origin Acacia Verek, instand dissolution	✓	✓
<b>FLASHGUM R™ LIQUIDE</b>	Seyal acacia gum	✓ <sup>(1)</sup>	NA
<b>FLASHGUM R™ MF</b>	Arabic Gum solution from Acacia Seyal, microfiltrated	✓ <sup>(1)</sup>	NA
<b>FLASHGUM R™ POUDRE</b>	Arabic gum, origin Acacia Seyal	✓ <sup>(1)</sup>	✓
<b>GOMME ARABIQUE SD™</b>	Arabic gum, origin Acacia Verek, for sparkling wine	✓ <sup>(1)</sup>	NA
<b>INO GUM 300™</b>	Solution of arabic gum origin Acacia Verek	✓ <sup>(1)</sup>	NA
<b>INO GUM MF™</b>	Solution gum origin Acacia Verek, microfiltrated	✓ <sup>(1)</sup>	NA

## Fining of wines

		<b>EU REGULATION BIO WINE</b>	<b>NOP (made with ...)</b>
<b>COLFINE™ LIQUIDE</b>	Hydrolysed pork gelatine 0°Bloom	✓ <sup>(1)</sup>	NA
<b>COLFINE™ POUDRE</b>	Hydrolysed pork gelatine	✓ <sup>(1)</sup>	✓
<b>COLLE PERLE LIQUIDE™</b>	Hydrolysed pork gelatine	✓ <sup>(1)</sup>	NA
<b>COLLE PERLE POUDRE™</b>	Hydrolysed pork gelatine	✓ <sup>(1)</sup>	✓
<b>CRISTALLINE™ LIQUIDE</b>	Fish based finning, citric acid, potassium bisulfite	✓ <sup>(1)</sup>	NA
<b>CRISTALLINE™ PLUS</b>	Fish based finning, citric acid, potassium bisulfite	✓ <sup>(1)</sup>	NA
<b>CRISTALLINE™ POUDRE</b>	Fish based finning	✓ <sup>(1)</sup>	NA
<b>CRISTALLINE™ SUPRA</b>	Fish based finning, citric acid, potassium metabisulfite	✓ <sup>(1)</sup>	NA
<b>FISHANGEL™</b>	Fish based finning, pork gelatine	✓ <sup>(1)</sup>	NA
<b>FISHANGEL MES™</b>	Fish based finning, pork gelatine, citric acid, potassium bisulfite	✓ <sup>(1)</sup>	NA
<b>FYNEO™</b>	Yeast protein extract	✓ <sup>(1)</sup>	✓
<b>GELCOLLE™</b>	Silica gel	NA	✓
<b>INOCOLLE™</b>	Pork gelatine 15°Bloom, potassium bisulfite	✓ <sup>(1)</sup>	NA
<b>VINOFINE ROUGE™</b>	Pea proteins, potato protein, bentonite	✓ <sup>(1)</sup>	NA

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## Correctors

		EU REGULATION BIO WINE	NOP (made with ...)
<b>ACIDE ASCORBIQUE</b>	Ascorbic acid	✓	✓
<b>ACIDE CITRIQUE</b>	Citric acid	✓	✓
<b>ACIDE LACTIQUE OENO</b>	Lactic acid (L+)	✓	✓
<b>ACIDE TARTRIQUE L+</b>	Tactic acid (T+)	✓	✓
<b>ACTICARBONE ENO</b>	Actif charcoal	✓	✓ <sup>(3)</sup>
<b>BICARBONATE DE POTASSIUM</b>	Potassium bicarbonate	✓	NA
<b>CARBION ENO-H™</b>	Actif charcoal	✓	✓ <sup>(3)</sup>
<b>CARBION™ GRANULES</b>	Actif charcoal	✓	NA
<b>CARBION™ POUDRE</b>	Actif charcoal	✓	✓ <sup>(3)</sup>
<b>CARBOCLEAN™</b>	Actif charcoal	✓	✓ <sup>(3)</sup>
<b>CARBONATE DE CALCIUM</b>	Calcium carbonate	✓	✓
<b>FLAVOCLEAN™</b>	Actif charcoal	✓	✓ <sup>(3)</sup>
<b>NETAROM™</b>	Specific inactivated yeasts	✓ <sup>(1)</sup>	✓
<b>NETAROM EXTRA™</b>	Specific inactivated yeasts	✓ <sup>(1)</sup>	NA
<b>OTACLEAN™</b>	Actif charcoal	✓	✓ <sup>(3)</sup>
<b>QI SMOKE™</b>	Actif charcoal, chitosan	✓	NA
<b>REDUCIT™</b>	Copper citrate, acid citric	✓	NA
<b>SOLUTION METATARTRIQUE</b>	Metatartaric Acid	✓	NA

## Sulfurous products

		EU REGULATION BIO WINE	NOP (made with ...)
<b>BISULFITE DE POTASSIUM à 150g/L</b>	Potassium bisulfite	✓	NA
<b>BISULFITE MOD</b>	Potassium bisulfite	✓	NA
<b>CASSIT™</b>	Potassium bisulfite, citric acid	✓	NA
<b>INODOSE™ (2 et 5)</b>	Potassium metabisulfite effervescent tablets	✓	NA
<b>INODOSE™ GRANULES</b>	Potassium metabisulfite, potassium bicarbonate	✓	NA
<b>METABISULFITE DE POTASSIUM</b>	Potassium metabisulfite	✓	NA
<b>SULFIBONDE™</b>	Potassium bisulfite	✓	NA
<b>SOLUTION SULFUREUSE 6 %</b>	Pure SO <sub>2</sub> dissolved in water	✓	✓
<b>SULFIDEGORGEMENT™</b>	Potassium bisulfite	✓	NA
<b>SULFITAGE K 60</b>	Potassium bisulfite	✓	NA
<b>SULFIVIN K™</b> (50/60/80/100/150/180/200)	Potassium bisulfite solution at 50/60/80/100/150/180/200g/L	✓	NA

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## Tannins

		<b>EU REGULATION BIO WINE</b>	<b>NOP (made with ...)</b>
<b>ESSENTIAL ANTIOXIDANT™</b>	Gall nut tannins	✓ <sup>(1)</sup>	✓
<b>ESSENTIAL FREE OFF™</b>	Ellagic tannins, oak tannins	✓ <sup>(1)</sup>	✓
<b>ESSENTIAL FREE VEG™</b>	Proanthocyanidic tannins	✓ <sup>(1)</sup>	✓
<b>ESSENTIAL FRESH™</b>	Ellagic and proanthocyanics tannins	✓ <sup>(1)</sup>	✓
<b>ESSENTIAL OAK BARREL™</b>	Ellagic tannins, oak tannins	✓ <sup>(1)</sup>	✓
<b>ESSENTIAL OAK PROGRESS™</b>	Ellagic tannins, oak tannins	✓ <sup>(1)</sup>	✓
<b>ESSENTIAL OAK STRONG™</b>	Ellagic tannins, oak tannins	✓ <sup>(1)</sup>	✓
<b>ESSENTIAL OAK SWEET™</b>	Ellagic tannins, oak tannins	✓ <sup>(1)</sup>	✓
<b>ESSENTIAL PASSION™</b>	Proanthocyanidic tannins	✓ <sup>(1)</sup>	✓
<b>ESSENTIAL PEL™</b>	Gallic and proanthocyanidic tannins	✓ <sup>(1)</sup>	✓
<b>ESSENTIAL PEP™</b>	Proanthocyanidic tannins	✓ <sup>(1)</sup>	✓
<b>EXGRAPE PEL™</b>	Proanthocyanidic tannins, 100% skins tannins	✓ <sup>(1)</sup>	✓
<b>EXGRAPE PEP™</b>	Proanthocyanidic tannins, 100% seeds tannins	✓ <sup>(1)</sup>	✓
<b>FULLCOLOR™</b>	Proanthocyanidic and ellagic tannins, inactivated yeasts	✓ <sup>(1)</sup>	✓
<b>INOTAN B POWDRE™</b>	Proanthocyanidic tannins	✓ <sup>(1)</sup>	✓
<b>MANN BOUQUET B 19™</b>	Proanthocyanidic tannins, inactivated yeasts with guaranteed glutathione content	NA	✓
<b>MANN BOUQUET R 16™</b>	Proanthocyanidic and ellagic tannins, inactivated yeasts	✓ <sup>(1)</sup>	✓
<b>PRIVILEGE BLEU™</b>	Ellagic tannins, US oak tannins	✓ <sup>(1)</sup>	✓
<b>PRIVILEGE NOIR™</b>	Proanthocyanidic and ellagic tannins	✓ <sup>(1)</sup>	✓
<b>TANIFASE ELEVAGE™</b>	Ellagics tannins	✓ <sup>(1)</sup>	✓
<b>TANIN BOUQUET B 45™</b>	Proanthocyanidics and gallics tannins	✓ <sup>(1)</sup>	✓
<b>TANIN BOUQUET R 36™</b>	Ellagics tannins and proanthocyanidics	✓ <sup>(1)</sup>	✓
<b>TANIN CAS™</b>	Ellagics tannins	✓ <sup>(1)</sup>	✓
<b>TANIN CRISTALLIN™</b>	Proanthocyanidics and gallics tannins	✓ <sup>(1)</sup>	✓
<b>TANIN CRISTALLIN EXTRA™</b>	Ellagics and proanthocyanidics tannins	✓ <sup>(1)</sup>	✓
<b>TANIN SR™</b>	Proanthocyanidics tannins	✓ <sup>(1)</sup>	✓
<b>TANIN SR TERROIR™</b>	Gallics tannins	✓ <sup>(1)</sup>	✓
<b>TANIN TC™</b>	Gallics tannins	✓ <sup>(1)</sup>	✓
<b>VOLUTAN™</b>	Proanthocyanidics tannins, 100% grape tannins	✓ <sup>(1)</sup>	✓
<b>VOLUTAN MES™</b>	Proanthocyanidics tannins, 100% grape tannins	✓ <sup>(1)</sup>	NA

## Oakwood pieces

<b>FEELWOOD™</b>	Oak chips	✓	✓
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## Rectified Concentrated Grape Must (RCGM)

<b>SUCRAISIN™ MCR BIO</b> 	Rectified Concentrated Grape Must	✓	✓
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