The gases used during bottling
(carbon dioxide, argon and nitrogen) may be replaced by the words "bottled in a protective atmosphere" or "bottling may be carried out in a protective atmosphere".

For sparkling wines,
"liqueur de tirage" and "liqueur d'expédition" may be mentioned on their own without listing their components.

EXAMPLE OF A LIST OF INGREDIENTS:
*Ingredients: grapes, acidity regulator (L-tartaric acid), antioxidant (L-ascorbic acid), preservatives (**sulphites**), stabilisers (gum arabic), stabilisers (carboxymethylcellulose and/or metatartaric acid and/or mannoproteins).*

IN WHICH FORM can it appear ?

On the back label

Via a QR CODE (electronic labelling)
Platforms (e.g. u-label, vin.co, dansmabouteille, etc.) have already been developed to generate QR codes, which can be added to labels.

The collection or tracking of user data will not be authorized, and the list must be kept separate from any other information for commercial purposes.

WHAT ABOUT NUTRITION declarations ?

The energy value will be the only mandatory nutritional declaration to appear on the label. It may be expressed using the symbol "E" (for energy), in kJ and kcal per 100 mL.

The full nutritional declaration (fat, saturated fatty acids, carbohydrates, sugars, proteins, salt) will be available electronically. There will be two options for calculating these values:

A calculation using conversion coefficients (Annex XIV of Regulation (EU) 1169/2011) based on the alcohol and sugar content of the wines.

The use of average data established and accepted by the sector.

LIST OF
23 ADDITIVES AUTHORISED
IN THE EUROPEAN UNION

OENOLOGICAL SUBSTANCES	PROPERTY
L-ascorbic acid	Preservative
Sulphur dioxide	Preservative
Potassium bisulphite	Preservative
Potassium metabisulphite	Preservative
Potassium sorbate	Preservative
Lysozyme	Preservative
Dimethyldicarbonate (DMDC)	Preservative
Citric acid	Acidity regulator
Malic acid (D,L-;L-)	Acidity regulator
Lactic acid	Acidity regulator
Tartaric acid (L(+)-)	Acidity regulator
Calcium sulphate (liqueur wines only)	Acidity regulator
Gum arabic	Stabiliser
Metatartaric acid	Stabiliser
Yeast Mannoproteins	Stabiliser
Carboxymethylcellulose	Stabiliser
Potassium polyaspartate	Stabiliser
Fumaric acid	Stabiliser
Argon	Packaging gas
Nitrogen	Packaging gas
Carbon dioxide	Packaging gas
Aleppo pine resin	Other
Caramel	Other

IOC
Révélons votre différence
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NEW LABELLING REGULATION

ALTERNATIVES TO REACH A TARGET

ZERO ADDITIVE

EU labelling regulation 2021/2117 marks a turning point in the wine industry by paving the way for natural oenological alternatives to traditional additives. With this in mind, there is a short summary of these regulations, followed by a list of oenological solutions designed to meet these new requirements while improving the quality of wines. Bioprotection, natural acidification, chitosan and yeast-derived products - find out how you can replace these additives while significantly optimising your vinification process.

European Regulation 2021/2117 on the labelling of wines and alcoholic beverages will come into force on 08 December 2023 and will only apply to wines produced after that date. This regulation requires additional information to the rules already in force.

LIST OF INGREDIENTS what should appear ?

Raw matters (grapes, sugar or concentrated must if added)

Additives associated with their processing properties (see the full list with their properties overleaf)

Allergenic processing aids shown in bold

ADDITIVES ARE LISTED IN DESCENDING ORDER OF WEIGHT WHEN THEY REPRESENT MORE THAN 2% OF THE FINISHED PRODUCT: THE ORDER IS THEREFORE IRRELEVANT FOR ADDITIVES.

Processing aids containing additives to preserve/stabilise the product itself will not be affected.

Sulphur dioxide (E220), potassium metabisulphite (E224) and potassium bisulphite (E228) may be grouped together under the term "preservatives (sulphites)".

"Acidity regulators" and "stabilisers" categories: similar or substitutable products may be indicated in the list of ingredients using the expression "contains... and/or" followed by a maximum of three additives, at least one of which is present in the final product.

IOC
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ZERO ADDITIVE ALTERNATIVES
TO PRESERVATIVES:

COMBATING OXIDATION

	ALTERNATIVES	BENEFITS
HARVEST	**IOC CALYPSO™** *Metschnikowia pulcherrima yeast*	Bioprotection and biorevelation of aromas
HARVEST	**ESSENTIAL ANTIOXIDANT™** *Gallic tannin*	Oxygen-sacrificing tannin Inhibition of laccase activity
HARVEST	**FULLPROTECT™** *Specific inactivated yeast and gallic tannin*	Limits primary and secondary oxidation
VINIFICATION	**GLUTAROM EXTRA™** *Specific inactivated yeast with guaranteed glutathione content*	Enhances the oxidative stability of wines

ZERO ADDITIVE ALTERNATIVES

FOR PRESERVATION AND MICROBIOLOGICAL STABILISATION

	ALTERNATIVES	BENEFITS
HARVEST	**IOC GAIA™** *Metschnikowia fructicola yeast*	Microbiological bioprotection Biosanitation of equipment
VINIFICATION	**IOC BE THIOLS™** **IOC BE FRUITS™** **IOC BE FRESH™** *Saccharomyces cerevisiae yeast*	Preservation of the level of active SO_2 by limiting its combination
VINIFICATION	**MAXIFLORE™** **EXTRAFLORE™** *Oenococcus œni bacteria*	Occupation of the environment and early stabilisation of musts and wines

ZERO ADDITIVE ALTERNATIVES
TO SEYAL GUM AND MANNOPROTEINS:

STRUCTURING, COATING AND REFINING

	ALTERNATIVES	BENEFITS
VINIFICATION	**IOC R 9008™** *Saccharomyces cerevisiae yeast*	Release of coating polysaccharides during fermentation
VINIFICATION	**EDIFYS RILIEVO™** *Specific inactivated yeast and autolysate*	Shapes the attack and mid-palate of red wines around sensations of volume and freshness
VINIFICATION	**EDIFYS INCISO™** *Specific inactivated yeast and autolysate*	Reduces the bitter and astringent finish of red wines for greater maturity
VINIFICATION	**FEELWOOD™** *Wood chips*	Increased sweetness
AGING	**SPHERE BLANC™** *Specific inactivated yeasts*	Fullness, roundness and sensory stabilisation of white wines
AGING	**SPHERE ROUGE™** *Specific inactivated yeasts*	Volume, structural quality and sweetness of red wines
AGING	**ESSENTIAL OAK SWEET™** *Ellagic tannins*	Increased fullness
AGING	**ESSENTIAL OAK BARREL™** *Ellagic tannins*	Increased volume
AGING	**PRIVILEGE BLEU™** *Ellagic tannins*	Increased finesse
AGING	**PRIVILEGE NOIR™** *Ellagic tannins*	Increased structure

ZERO ADDITIVE ALTERNATIVES
TO VEREK GUMS:

COLOUR STABILISATION

	ALTERNATIVES	BENEFITS
VINIFICATION	**FULLCOLOR™** *Ellagic and proanthocyanidic tannins, yeast polysaccharides*	Long-lasting stabilisation of the colouring matter
VINIFICATION	**IOC REVELATION TERROIR™** *Saccharomyces cerevisiae yeast*	Increased colour intensity
VINIFICATION	**VOLUTAN™** *Grape tannin*	Colour stabilisation through the formation of tannin-anthocyanin complexes
AGING	**ESSENTIAL OAK BARREL™** *Ellagic tannins*	

ZERO ADDITIVE ALTERNATIVES TO
ACIDITY REGULATORS

	ALTERNATIVES	BENEFITS
HARVEST	**IOC BOREAL™** *Lachancea thermotolerans yeast*	Natural production of lactic acid

ZERO ADDITIVE ALTERNATIVES

FOR TARTARIC AND CALCIUM STABILISATION

	ALTERNATIVES	BENEFITS
AGING	**DUOSTAB™** *Potassium bitartrate and calcium tartrate*	Cold treatment Inductors of the crystallisation of tartaric salts
AGING	**MICRONISED CREAM OF TARTAR**	
AGING	**CALCIUM TARTRATE**	